



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

'THE SMOKING GUN' WILD KING SALMON

citrus vodka cured, rosti potatoes, red onion, cucumbers, dill, capers, crème fraîche
M.V. Roederer Estate Brut, Anderson Valley

STEAMED MANILLA CLAM CHOWDER

corn, red potatoes, applewood smoked bacon, sherry, lemon & chile gremolata
2012 Navarro Chardonnay Premiere Reserve, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, grilled peach, La Quercia prosciutto, Humboldt Fog chèvre, duck confit
bread pudding, whole grain mustard sauce
2010 Panthea Pinot Noir, Anderson Valley

INTERMEZZO

pluot sorbet

GRILLED NIMAN RANCH FILET MIGNON

cracked black pepper, chimichurri sauce,
buttercrunch wedge, Point Reyes Farmstead blue cheese & cherry tomatoes
2011 Carpe Diem Cabernet Sauvignon, Napa Valley

CHOCOLATE EXTRAVAGANCE

chocolate budino: salted caramel sauce, whipped cream, candied pecans ·
chocolate cabernet cherry ice cream · mocha Kahlúa truffle ·
Meyer Family 8 year old Port

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & Saturday

It is our mission to serve you the highest quality regional food in season. Our fruits, vegetables and grains are organic; the meats are sustainably raised. In selecting ingredients for our menus, we look to partner with those committed to environmental and social responsibility.

EXECUTIVE CHEF ALAN KANTOR | EXECUTIVE SOUS CHEF MICHAEL GORDON

*All of our food is prepared to order. Please relax and enjoy your experience.
Please refrain from using your cell phone in the dining room or café. A three percent Mendocino
Healthy Families fee is applied to your bill to help provide health insurance for our employees.*