



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus & horseradish mignonette ... 16

PAN SEARED SCALLOPS

puff pastry, clam & shiitake mushroom duxelles, port wine sauce ... 18

POINT REYES BLUE CHEESE & BUTTERLEAF SALAD

applewood smoked bacon, roasted peppers, black olives, sourdough croutons* ... 12

GRILLED WILD MUSHROOM PIZZETTA

black trumpet mushrooms, pumpkin seed pesto, Laura Chenel chèvre ... 14

LIBERTY FARM DUCK PATÉ

tangerine mustard, pickled red onion, herb croûtes ... 12

EVENING SOUP ... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Main Courses

ROASTED BUTTERNUT SQUASH CANNELLONI

spinach, house made ricotta, fried kale, spiced pecans, roasted garlic cashew cream ... 28

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit hash, frisée, pistachios & Pennyroyal Farmstead Velvet Sister cheese, wild mushroom brandy reduction ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

toasted fennel spaetzle, kale & pork belly sauté, whole grain mustard sauce ... 32

GRILLED NIMAN RANCH STEAK

cracked black pepper, horseradish crème fraîche mashed potatoes,
zinfandel glazed shallots bavette ... 29 filet mignon ... 42

Our dessert menu features a Grand Marnier Tangerine Soufflé with Candied Zest & Dark Chocolate Sauce. Please order with your main course to allow time for preparation.