



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Starters*

### PACIFIC RIM OYSTERS

six on the half shell, grapefruit & black pepper granita ... 16

### PAN SEARED SCALLOPS

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

### ROASTED BEET SALAD

Satsuma tangerines, Humboldt Fog chèvre, spiced pecans, frisée, Stella Cadente Meyer lemon olive oil ... 12

### GRILLED TRUMPET ROYALE FLATBREAD

pumpkin seed pesto, La Quercia prosciutto, house made mozzarella, Vella Jack\* ... 14

### PORK BELLY FRIED RICE

poached egg, house made kimchi ... 12

### EVENING SOUP ... 10

### SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 10

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

## *Main Courses*

### WILD MUSHROOM GNOCCHI

braised greens, sun dried tomatoes, basil, garlic, extra virgin olive oil, shaved Bellwether Farms Pepato cheese, toasted pine nuts ... 28

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

kale, butternut squash, quinoa & duck confit sauté, whole grain mustard sauce ... 37

### GRILLED NIMAN RANCH COUNTRY PORK CHOP

arugula, roasted pepper, mozzarella, black olive salad, creamy mascarpone polenta, pomodoro sauce ... 32

### SEARED VENISON MEDALLIONS

chestnut & wild boar sausage bread pudding, syrah demi glace, roasted vegetables ... 39

### GRILLED NIMAN RANCH STEAK

black pepper & coffee rub, bourbon butter sauce, chive mashed potatoes, spinach & bacon sauté, crispy onions      filet mignon ... 42      bavette ... 29

*Our dessert menu features a Bourbon Pecan Soufflé with Chocolate Sauce.  
Please order with your main course to allow time for preparation.*