



DINNER MENU - Summer 2004

Executive Chef Alan Kantor is noted for scouting out the very best in regional organic products and creating dishes to showcase their exceptional quality

APERITIFS

- DAISY'S DOSAGE** Navarro Gewurztraminer grape juice and soda spritzer . . . 5.
ALEXANDER'S ANTIDOTE Anderson Valley sparkling wine with Bonny Doon Framboise . . . 8.
MacMARTINI & MacMANHATTAN wet with Vya vermouth . . . 6.

STARTERS

- OLIVE OIL TASTING** a trio of Northern California extra virgin olive oils — Stella Cadente, McEvoy, DaVero — served with house made sourdough . . . 6.
TARTARE OF AHI TUNA cucumbers, tomatoes, lime, chipotle chile, toasted Mendocino sea palm . . . 12.
STEAMER CLAMS garlic, thyme, sherry butter sauce, gremolata . . . 13.
GRILLED FLATBREAD stuffed with Sweet Million cherry tomatoes, parsley-roasted garlic pesto, grilled eggplant, Bellwether Farms Crescenza cheese . . . 11.
WILD KING SALMON RILLETTES house smoked, fromage blanc, sorrel, toasted pine nuts with herbed crostini, red onions, fried capers . . . 12.
GRILLED CORN AND FIRE-ROASTED GREEN CHILE CHOWDER jalapeno corn muffin . . . 9.
COMANCHE CREEK HEIRLOOM TOMATOES "BLT" SALAD house made mozzarella, applewood smoked bacon, microgreens, basil aioli* . . . 10.
EVENING SALAD highlighting the season's freshest harvest . . . price as quoted
SEASONAL FIELD LETTUCES sherry-hazelnut oil vinaigrette . . . 7.
 with Cowgirl Creamery Red Hawk cheese on a hazelnut croute, add . . . 3.

*Vegetarian version available



Our Dessert Menu features a Wild Blackberry Mascarpone Cheesecake Soufflé with chocolate sauce. Please order with your Main Course to allow the extra time required for preparation.

MAIN COURSES

- SUMMER VEGETABLE CANNELLONI** roasted tomato sauce, house made mozzarella . . . 22.
ROASTED WILD KING SALMON saffron summer squash risotto, romesco, green onion infused olive oil . . . 26.
CARAMELIZED DAY BOAT SCALLOPS off-the-cob creamed corn with wild rice, port wine sauce, Arpeggio alderwood smoked salmon caviar . . . 28.
ADOBO ROSIE ORGANIC CHICKEN cheddar grits, bourbon-chipotle sauce . . . 24.
PAN SEARED LIBERTY FARM DUCK BREAST duck confit-shiitake fried rice, ginger-plum sauce . . . 27.
GRILLED NIMAN RANCH PORK CHOP warm peach salad, Humboldt Fog chevre, balsamic sauce . . . 25.
GRILLED NIMAN RANCH STEAK Point Reyes Farmstead blue cheese mashed potatoes, Syrah demi-glace, horseradish crème fraiche
 Your choice: hanger steak . . . 28.
 filet mignon . . . 36.

Extra side dishes . . . 7. • No substitutions, please.

For parties of five or more an 18% gratuity is added. • All major credit cards accepted

 *Recent Quotes* 
 "There is no better place to spend an entire evening than MacCallum House." *Suzanne Hamlin, NY Times, January 10, 2003.*
 "Chef Alan Kantor purchases everything from salad greens to apples, pistachios, grains, cheeses, shellfish, salmon caviar and game from local producers." *Restaurant Business Magazine "Star Billing" article*
 "Long a champion of organic foods and sustainable farming, Kantor always gives credit; his menus cite the sources of many Mendocino treasures." *Pat Fusco, Pacific Sun*
 "MacCallum House wins accolades for historic charm and for chef Alan Kantor's lauded MacCallum House Restaurant." *Susan Haynes, Coastal Living Magazine*

MacCALLUM HOUSE INN & RESTAURANT

g r e y w h a l e b a r & c a f é

Café Menu

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PAN CHARRED WILD KING SALMON TACOS house made corn tortillas, Napa cabbage, lime-cilantro sauce . . . 13.

MacTWINS two Niman Ranch burgers, smoked tomato BBQ sauce, pickled red onions, Point Reyes Farmstead blue cheese, poppyseed buns, gaufrette chips . . . 11.

MacTWINS VEGETARIAN as above with sautéed Little River shiitake mushrooms . . . 11.

NIGHTLY NOODLES, RISOTTO, OR GNOCCHI . . . price as quoted

*Vegetarian version available

Desserts

WILD BLACKBERRY MASCARPONE

CHEESECAKE SOUFFLE

chocolate sauce . . . 8.

PEACH MELBA

vanilla bean ice cream, raspberry sauce,
toasted cornmeal poundcake, almonds . . . 8.

MOCHA POT DE CRÈME

macadamia nut brittle . . . 8.

COOKIE & CONFECTION SAMPLER

chile-chocolate truffle, palmier, pistachio-anise biscotti,
praline, gingersnap, sesame cookie . . . 8.

BANANA SPLIT

three scoops of ice cream, your choice, chocolate and
caramel sauces, whipped cream, candied hazelnuts . . . 10.

PRALINE COOKIE TACO

filled with a sampling of six ice cream flavors . . . 8.

MacHOUSE SUNDAE

chocolate-peanut butter swirl and vanilla bean ice creams,
chocolate sauce, praline cookie . . . 8.

SCHARFFEN BERGER CHOCOLATE —

BRUTOCAL ZINFANDEL PORT TASTING . . . 10.

HOUSE MADE ICE CREAM . . . 6.

vanilla bean • mint-fudge brownie • caramel Frangelico-hazelnut
strawberries & cream • chocolate-peanut butter swirl • mango-rum sorbet

Ice Cream Toppings:

chocolate and caramel sauces • macadamia nut brittle
candied hazelnuts • house made jam . . . 2.

Our Dessert Menu features Scharffen Berger fine bittersweet chocolate

Breakfast Menu

RATATOUILLE OMELET

Humboldt Fog chevre, parsley pesto, griddled red potatoes . . . 10.

POACHED EGGS WITH SMOKED SALMON HASH

chive hollandaise sauce . . . 14.

RED POTATOES WITH MELTED VELLA JACK

cremini mushrooms, red onions, rosemary . . . 8.
with two eggs, add 3.

LUPE’S BREAKFAST BURRITO

house made turkey chorizo and tortillas, scrambled eggs,
Vermont white cheddar, onions, peppers, salsa . . . 12.

WILD MENDOCINO BLACKBERRY CORNCAKES

whipped hazelnut butter, maple syrup, blackberry
crème fraiche . . . 10.
with a scoop of hand-cranked vanilla bean ice cream, add 3.

“HOMAGE TO WILL” SOUTHERN BREAKFAST

fried eggs, house made turkey chorizo, cheddar grits . . . 9.

THREE EGGS, YOUR WAY

griddled red potatoes, choice of house made turkey chorizo or
Roundman’s apple and alderwood smoked bacon,
sourdough toast . . . 10.

Mac HOUSE GRANOLA

toasted oats, maple syrup, cashews, walnuts, almonds, pumpkin,
sunflower and sesame seeds, served with vanilla yogurt and fruit . . . 8.

OATMEAL

rolled oats, raisins and apricots cooked in milk, served with fruit
and brown sugar . . . 7.