

New Year's Eve, 2005!

SEND 2005 OUT IN STYLE AND RING IN THE NEW YEAR
AT MACCALLUM HOUSE!

WE INVITE YOU TO JOIN US FOR OUR SUPERB NEW YEAR'S EVE WINE-PAIRED DINNER IN THE CONVIVIAL MAC HOUSE DINING ROOMS, WARMED BY RIVERSTONE FIREPLACES AND ACCOMPANIED BY THE MELLOW MUSIC OF RICHARD COOPER AND TERRY SIMCIK. EVERY YEAR EXECUTIVE CHEF ALAN KANTOR CREATES AN ELEGANT AND DELECTABLE MENU FOR THIS ANNUAL FETE.

★ FOR RESERVATIONS PLEASE CALL 800.609.0492.

★ \$125 PER PERSON, GRATUITY AND TAX NOT INCLUDED.

★ SEATINGS AT 6:00 AND 9:00 PM.



Menu

DUNGENESS CRAB CAKES AND ARPEGGIO'S ALDERWOOD SMOKED SALMON
CAVIAR WITH SATSUMA TANGERINES, ENDIVE, ROASTED GOLDEN BEETS,
FENNEL, STELLA CADENTE MEYER LEMON OLIVE OIL AND HABANERO AIOLI

N.V. JERIKO ESTATE BRUT — MENDOCINO



CARAMELIZED DAY BOAT SCALLOPS WITH FUJI APPLE-SONOMA FOIE GRAS
DEMI-GLACE AND GERMAIN-ROBIN APPLE BRANDY SPRITZ

2004 GUNDLACH-BUNDSCHU GEWURZTRAMINER —
RHINEFARM VINEYARD, SONOMA VALLEY



FRENCH ONION SOUP WITH LIBERTY FARM DUCK CONFIT, CYPRESS GROVE
MIDNIGHT MOON GOAT GOUDA AND HERBED CROUTE

2003 LONDER PINOT NOIR — ANDERSON VALLEY

~INTERMEZZO~

WILD MENDOCINO HUCKLEBERRY GRANITA

ROASTED PORCINI DUSTED VENISON RACK CHOPS WITH CABERNET SAUCE
AND TRUFFLED YUKON GOLD POTATO GRATIN

2001 JORDAN CABERNET SAUVIGNON — SONOMA COUNTY



GRILLED BRIOCHE TRIANGLES WITH SCHARFFEN BERGER BITTERSWEET
CHOCOLATE GANACHE, CHESTNUT MOUSSE AND PORT INFUSED CHERRIES

MEYER FAMILY CELLARS PORT

EXECUTIVE CHEF ALAN KANTOR ☞ SOUS CHEF MICHAEL GORDON
MacCALLUM HOUSE INN & RESTAURANT ☞ MENDOCINO, CA.