

New Year's Eve, 2006!

SEND 2006 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 JAZZ OF LAVENDER GRACE
AND RICHARD COOPER. 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.



Happy New Year!

Menu

HOG ISLAND OYSTERS WITH SHIITAKE-ROASTED SHALLOT DUXELLES
AND ARPEGGIO'S ALDERWOOD SMOKED SALMON CAVIAR

NV ROEDERER ESTATE BRUT ROSÉ, ANDERSON VALLEY



DUNGENESS CRAB AND YUKON GOLD POTATO GRATIN
WITH SONOMA FOIE GRAS AND GERMAIN-ROBIN BRANDY DEMI-GLACE

2005 GREENWOOD RIDGE WHITE RIESLING, MENDOCINO RIDGE



LIBERTY FARM DUCK CONFIT WITH GRILLED RADICCHIO,
HUMBOLDT FOG CHEVRE AND POMEGRANATE REDUCTION

2004 BREGGO CELLARS PINOT NOIR, ANDERSON VALLEY

~INTERMEZZO~

MEYER LEMON GRANITA

ROASTED NIMAN RANCH RACK OF LAMB CHOPS,
PISTACHIO ENCRUSTED WITH BLACK TRUFFLE CABERNET SAUCE

2003 ROBERT CRAIG "AFFINITY" CABERNET SAUVIGNON, NAPA VALLEY



SATSUMA TANGERINE NAPOLEON WITH BITTERSWEET CHOCOLATE
TRUFFLE SAUCE AND CANDIED TANGERINE PEEL

MEYER FAMILY CELLARS PORT

EXECUTIVE CHEF ALAN KANTOR @ MacCALLUM HOUSE MENDOCINO, CA.