

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DINNER MENU ~ 2009

Starters

SELECT PACIFIC RIM OYSTERS

six on the half shell with Bloody Mary granita
or broiled with Niman Ranch bacon, garlic butter, breadcrumbs and parsley ... 15

ROASTED BEET SALAD

Humboldt Fog chevre, Meyer lemon, red onions, candied pecans, frisée ... 12

HOUSE MADE MOZZARELLA

black olive tapenade, roasted peppers, balsamic reduction, Stella Cadente extra virgin olive oil, grilled sourdough ... 12

GRILLED WHITE CLAM FLATBREAD

Trumpet Royale mushroom duxelles, garlic, Vella dry jack, oregano-chile gremolata ... 14

SESAME SEED ENCRUSTED KONA KAMPACHI

seared rare, Asian slaw, ponzu sauce, wasabi aioli ... 16

EVENING SOUP ... price as quoted

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Main Courses

CANNELONI ALLA GRATINATA

roasted butternut squash, black chanterelle mushrooms, mascarpone
roasted garlic cream, toasted pine nuts, sautéed chard ... 25

CARAMELIZED SCALLOPS

green papaya salad, shrimp-shiitake toast, papaya beurre blanc ... 35

PAN ROASTED PETRALE SOLE

Dungeness crab, asparagus, brown butter hollandaise, fried capers, roasted fingerling potatoes ... 37

ROASTED ROSIE ORGANIC CHICKEN

Yukon Gold potato, leek and Fiscalini cheddar gratin, tarragon sauce ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

kumquat tamari glaze, duck fried rice ... 34

BRAISED NIMAN RANCH LAMB SHANK

creamy polenta, cherry cabernet sauce, a salad of arugula, Point Reyes Farmstead blue cheese, walnuts ... 31

GRILLED NIMAN RANCH STEAK

mashed potatoes with crème fraîche, applewood smoked bacon, green onions
roasted shallot mustard sauce, frizzled onions
hanger steak ... 35 filet mignon ... 42

EXTRA SIDE DISHES ... 8

Our dessert menu features a Toasted Almond Cheesecake Soufflé with Chocolate Sauce.
Please order with your main course to allow time for preparation.