

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

SESAME SEED ENCRUSTED KONA KAMPACHI

seared rare, Asian slaw, ponzu sauce, wasabi aioli

ROEDERER ESTATE NV, ANDERSON VALLEY

PAN ROASTED PETRALE SOLE

Dungeness crab, asparagus, brown butter hollandaise, fried capers

2006 ADDAMMO CHARDONNAY, SANTA MARIA VALLEY

PAN SEARED LIBERTY FARM DUCK BREAST

kumquat tamari glaze, duck fried rice

2006 TITUS ZINFANDEL, NAPA VALLEY

GRILLED NIMAN RANCH FILET MIGNON

mashed potatoes with crème fraiche, applewood smoked bacon, green onions

roasted shallot mustard sauce, frizzled onions

2004 FRANK FAMILY CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE DECADENCE

bittersweet chocolate budino: whipped cream, cocoa nibs, caramel sauce

chocolate-bourbon praline truffle

chocolate-Chambord sorbet

2005 BRUTOCAO PORT, MENDOCINO

SERVED 5:30-7:30 SUNDAY THROUGH THURSDAY, 5:30-8:00 FRIDAY AND SATURDAY

It is our mission to serve you the highest quality regional food in season.

Our fruits, vegetables and grains are organic; the meats are sustainably raised.

In selecting ingredients for our menus, we look to partner with those
committed to environmental and social responsibility.

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

PLEASE REFRAIN FROM USING YOUR CELL PHONE IN THE DINING ROOM OR CAFE

45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM