

*Spring* AT THE  
**MacCALLUM HOUSE**  
INN AND RESTAURANT

CAFÈ MENU ~ 2009

*Small Plates*

A TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA  
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

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

*Big Plates*

PAN-FRIED COD CAKES  
hearts of romaine, red potatoes, Caesar dressing, roasted garlic croutons, shaved Vella dry jack, dry cured olives ... 15

ROSIE ORGANIC CHICKEN POT PIE  
Trumpet Royale mushrooms, sugar snap peas, sherry, carrot purée, potato mash, puff pastry ... 15

COCHINITA TACOS (3)  
traditional Yucatecan slow-roasted pork, house made corn tortillas, refried black beans, cilantro rice, avocado, crema, salsa ... 15

MACBURGER ROYALE  
Niman Ranch applewood smoked bacon, Vella soft jack, sun-dried tomato mayo, toasted onion bun,  
shoestring potatoes with wasabi salt ... 14 add wild mushrooms ... 3

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

## *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 fraiche, applewood smoked bacon, green onions  
roasted shallot mustard sauce, frizzled onions  
hanger steak ... 35                      filet mignon ... 42

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

## *Sides ... 8*

CREAMY POLENTA • SHRIMP-SHIITAKE TOAST

YUKON GOLD POTATO, LEEK AND FISCALINI CHEDDAR GRATIN

ARUGULA SALAD WITH POINT REYES FARMSTEAD BLUE CHEESE, WALNUTS

DUCK FRIED RICE • GREEN PAPAYA SALAD • SHOESTRING POTATOES WITH WASABI SALT

MASHED POTATOES WITH CRÈME FRAICHE, APPLEWOOD SMOKED BACON, GREEN ONIONS

## *It's 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.

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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

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