

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

CAFÉ 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 (6)  
on the half shell with pear & horseradish verjus mignonette  
or broiled with applewood smoked bacon & Germain-Robin absinthe creamed spinach ... 15

STEAMED CLAMS  
chowder style, Trumpet Royale mushrooms, potatoes, sherry, cream, sourdough croutons, gremolata ... 14

LOCAL DUNGENESS CRAB CAKES  
green papaya & cashew salad, red curry aioli ... 17

WILD MUSHROOM GRILLED FLATBREAD  
house made mozzarella, white truffle oil ... 12

LIBERTY FARM DUCK CONFIT  
grilled radicchio, Humboldt Fog chevre, toasted pine nuts, cranberry vinaigrette ... 15

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*

NIÇOISE SALAD WITH WILD CAUGHT YELLOWTAIL  
seared rare, roasted peppers, olives, hard-boiled egg, red potatoes, roasted garlic dressing\* ... 15

PAN CHARRED ROCK COD TACOS (3)  
house made corn tortillas, refried black beans, cilantro rice, avocado, habanero sauce ... 15

CHICKEN CACCIATORE  
Mary's organic chicken, tomatoes, cremini mushrooms, peppers, mascarpone polenta  
arugula, toasted pine nut & mozzarella salad ... 15

MACBURGER ROYALE  
Niman Ranch beef, caramelized onions, Vella Jack, sun-dried tomato mayo, sesame seed bun  
house-cured dill pickle, salt & pepper fries ... 15 add wild mushrooms ... 3

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

\*VEGETARIAN VERSION AVAILABLE

## *Main Courses*

### WILD MUSHROOM RISOTTO CAKES

mozzarella centers, chard & butternut squash sauté, port wine sauce ... 27

### PAN SEARED SCALLOPS

crab & corn fritter, Dungeness crab bisque sauce ... 37

### SAUTÉED PETRALE SOLE

green onion mashed potatoes, arugula & radicchio salad, grapefruit & pistachio brown butter ... 33

### ROASTED MARY'S ORGANIC THYME SCENTED CHICKEN

crème fraîche mashed potatoes with chives & applewood smoked bacon, pinot noir reduction ... 29

### PAN SEARED LIBERTY FARM DUCK BREAST

sweet potato pancake, endive, Fuji apple, Camembert & toasted walnut salad, Germain-Robin brandy sauce ... 34

### VENISON MEDALLIONS

wild boar sausage & chestnut bread pudding, wild Mendocino huckleberry syrah sauce ... 39

### GRILLED NIMAN RANCH STEAK

chanterelle mushrooms, Yukon Gold potato & leek gratin, bourbon glazed shallots

hanger steak ... 35      filet mignon ... 42

Our dessert menu features a Wild Mendocino Huckleberry Cheesecake Soufflé with Chocolate Sauce.

Please order with your main course to allow time for preparation.

## *Sides* ... 8

CRAB & CORN FRITTER • SALT & PEPPER FRIES • CHARD & BUTTERNUT SQUASH SAUTÉ

CRÈME FRAÎCHE MASHED POTATOES WITH CHIVES & APPLEWOOD SMOKED BACON

ENDIVE, FUJI APPLE, CAMEMBERT & TOASTED WALNUT SALAD

WILD BOAR SAUSAGE & CHESTNUT BREAD PUDDING

YUKON GOLD POTATO & LEEK GRATIN

*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.

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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

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