

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DINNER MENU ~ 2009

Starters

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

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

EXTRA SIDE DISHES ... 8

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