

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

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

LOCAL DUNGENESS CRAB CAKES

green papaya & cashew salad, red curry aioli

NV ROEDERER ESTATE BRUT, ANDERSON VALLEY

SAUTÉED PETRALE SOLE

arugula & radicchio salad, grapefruit & pistachio brown butter

2007 SARACINA SAUVIGNON BLANC, MENDOCINO COUNTY

PAN SEARED LIBERTY FARM DUCK BREAST

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

2007 BREGGO SYRAH, ANDERSON VALLEY

INTERMEZZO: MUSCAT POACHED PEAR SORBET

GRILLED NIMAN RANCH STEAK

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

2003 CHATEAU MONTELENA ESTATE CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE SAMPLER

bittersweet chocolate bread pudding with cabernet infused cherries

chocolate praline ice cream . mocha truffle

GRAHAM'S "SIX GRAPES" RESERVE PORTO

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