

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2010

Small Plates

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

PACIFIC RIM OYSTERS

six on the half shell with pear & horseradish verjus mignonette ... 15

DUNGENESS CRAB CAKES

green goddess aióli, frisée ... 17

BUTTER LEAF SALAD

poached organic egg, warm Niman Ranch bacon vinaigrette, croutons* ... 12

ROSEMARY RABBIT RAGOUT

creamy polenta, olives, arugula, roasted peppers, Vella dry Jack cheese ... 15

GRILLED FLATBREAD

chanterelles, basil & almond pesto, mozzarella, white truffle oil ... 12

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

MEZE

falafel, tabbouleh, cured olives, grilled pita, roasted red peppers, curried cucumber yogurt ... 15

YUCATECAN CHICKEN TACOS (3)

house made corn tortillas, pinto beans, cilantro rice, avocado, jalapeño crema, salsa ... 15

SEARED FISH SANDWICH

sesame seed bun, green curry mayo, Asian slaw, fries ... 15

MACBURGER ROYALE

Niman Ranch beef, Fiscalini cheddar, sun-dried tomato mayo, sesame seed bun, house cured dill pickle, chipotle fries ... 15 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 15

*VEGETARIAN VERSION AVAILABLE

Main Courses

WILD MUSHROOM RISOTTO CAKES

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

FRESH FISH OF THE DAY

selected daily from our eco-friendly list ... MP

PAN SEARED DAY BOAT SCALLOPS

chanterelle duxelles, sautéed spinach, whipped potatoes, sherry demi-glace ... 36

ROASTED MARY'S ORGANIC CHICKEN

chestnut bread pudding, balsamic fig sauce ... 29

LIBERTY FARM DUCK BREAST

a salad of endive, apple, walnuts & Cypress Grove Bermuda Triangle chèvre
duck confit & juniper spaetzle, Fuji apple brandy sauce ... 34

VENISON MEDALLIONS

porcini dust, mashed yams, Mendocino wild huckleberry syrah sauce ... 39

GRILLED NIMAN RANCH STEAK

Point Reyes Farmstead blue cheese potato gratin, caramelized onions, cabernet reduction
New York ... 39 filet mignon ... 42

Our dessert menu features a Pumpkin Soufflé with Pumpkin Seed Brittle and Chocolate Sauce.
Please order with your main course to allow time for preparation.

Sides ... 8

CHIPOTLE FRIES

DUCK CONFIT & JUNIPER SPAETZLE

ENDIVE, WALNUT, FUJI APPLE & CHÈVRE SALAD

VEGETABLE SAUTÉ • CHARD & BUTTERNUT SQUASH SAUTÉ

BLUE CHEESE POTATO GRATIN • CHESTNUT BREAD PUDDING

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.

ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.

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

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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