

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DINNER MENU ~ 2010

Starters

PACIFIC RIM OYSTERS

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

DUNGENESS CRAB CAKES

green goddess aioli, 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

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

EXTRA SIDE DISHES ... 8

*VEGETARIAN VERSION AVAILABLE

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.