

Celebrate AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DECEMBER 31, 2011

NEW YEAR'S EVE MENU

SEARED SCALLOP

Satsuma beurre blanc, chives

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

CRAB & CORN FRITTER

Dungeness crab bisque sauce

2008 ZD CHARDONNAY, CALIFORNIA

PAN SEARED LIBERTY FARM DUCK BREAST

duck confit & fromage blanc bread pudding

frisée, Mendocino wild huckleberry sauce

2009 DREW PINOT NOIR, FOG-EATER, ANDERSON VALLEY

INTERMEZZO

Meyer lemon granita

GRILLED NIMAN RANCH FILET MIGNON

black peppercorn encrusted, truffle butter

Yukon Gold potato & leek gratin, Cabernet reduction

2007 JANZEN CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate budino with chipotle crème anglaise

candied hazelnut chocolate truffle

chocolate & cabernet cherry swirl ice cream

NV MEYER FAMILY PORT, CALIFORNIA

SIX O'CLOCK SEATING \$125 • NINE O'CLOCK SEATING \$135