

*Summer* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

CAFÉ MENU ~ 2009

*Small Plates*

A TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

TOASTED CASHEW HUMMUS

cucumbers, roasted peppers, black olives, red onions, house made feta, Meyer lemon olive oil, grilled pita ... 12

COMANCHE CREEK HEIRLOOM TOMATO BLT SALAD

house made mozzarella, applewood smoked bacon, basil, butter lettuce, Stella Cadente olive oil, balsamic drizzle\* ... 14

SESAME SEED ENCRUSTED YELLOWTAIL

seared rare, sushi rice, sea palm salad, ponzu sauce, wasabi aioli ... 15

GRILLED MARY'S ORGANIC CHICKEN FLATBREAD

figs, caramelized onions, Point Reyes Farmstead blue and Vella soft Jack cheeses\* ... 14

LIBERTY FARM DUCK PÂTÉ

pickled red onions, herbed croûtes, peach mustard ... 12

EVENING SOUP... price as quoted

SEASONAL FIELD LETTUCES

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

*Big Plates*

ST. LOUIS STYLE NIMAN RANCH BBQ RIBS

plum glaze, arugula, grilled off-the-cob corn & cherry tomato salad, horseradish mashed potatoes ... 16

RED SEAL ALE BATTERED FISH N'CHIPS

chipotle buttermilk slaw, shoestring potatoes with mustard sea salt, rémoulade ... 16

GRILLED ADOBO CHICKEN TACOS (3)

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

MACBURGER ROYALE

Niman Ranch beef, heirloom tomatoes, Vella soft Jack, green onion mayo, sesame seed bun, house-cured dill pickle shoestring potatoes with mustard sea salt ... 14 add wild mushrooms ... 3

NIGHTLY NOODLES, RISOTTO OR GNOCCHI ... price as quoted

\*VEGETARIAN VERSION AVAILABLE

## *Main Courses*

### MASCARPONE POLENTA PUTTANESCA

summer squash, eggplant, cremini mushrooms, black olives, a salad of toasted pine nuts  
parsley & house made mozzarella ... 25

### AHI BAGNA CAUDA

seared rare, olive oil, capers, cherry tomatoes, romaine lettuce, green beans, garlic mashed potatoes ... 35

### BRAISED HALIBUT

clams, French horn mushrooms, potatoes, sherry, cream, gremolata, sourdough croutons ... 36

### ROASTED MARY'S ORGANIC LEMON THYME CHICKEN

off-the-cob grilled corn, roasted peppers & snap peas, romesco sauce ... 29

### PAN SEARED LIBERTY FARM DUCK BREAST

duck confit & toasted walnut bread pudding, wild Mendocino blackberry syrah sauce ... 34

### GRILLED NIMAN RANCH PORK LOIN

warm peach, arugula, applewood smoked bacon & Humboldt Fog chevre salad  
whole grain mustard spaetzle, Madeira sauce ... 31

### GRILLED NIMAN RANCH STEAK

horseradish crème fraîche mashed potatoes, cherry & black pepper compound butter, cabernet demi-glace  
hanger steak ... 35      filet mignon ... 42

Our dessert menu features a Peach Mascarpone Cheesecake Soufflé with Mendocino blackberry sauce.  
Please order with your main course to allow time for preparation.

## *Sides* ... 8

### WHOLE GRAIN MUSTARD SPAETZLE

MASCARPONE POLENTA • SHOESTRING POTATOES

HORSERADISH CRÈME FRAÎCHE MASHED POTATOES

DUCK CONFIT & TOASTED WALNUT BREAD PUDDING

OFF-THE-COB GRILLED CORN WITH ROASTED PEPPERS & SNAP PEAS

*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.

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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

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