

Summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

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

SESAME SEED ENCRUSTED YELLOWTAIL

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

ROEDERER ESTATE NV BRUT, ANDERSON VALLEY

COMANCHE CREEK HEIRLOOM TOMATO BLT SALAD

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

2006 MARY ELKE CHARDONNAY, ANDERSON VALLEY

PAN SEARED LIBERTY FARM DUCK BREAST

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

2007 SPICERACK 'PUNCHDOWN' SYRAH, SONOMA COAST

INTERMEZZO: MANGO SORBET

GRILLED NIMAN RANCH FILET MIGNON

horseradish crème fraîche mashed potatoes, cherry & black pepper compound butter, cabernet demi-glace

2003 CHATEAU MONTELENA ESTATE CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE SAMPLER

bittersweet chocolate budino: caramel sauce, whipped cream, candied pecans

chocolate praline ice cream • chocolate chipotle truffle

2006 BRUTOCAO PORT, MENDOCINO

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