

Summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DINNER MENU ~ 2010

Starters

COMANCHE CREEK HEIRLOOM TOMATO BLT SALAD

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

CAESAR SALAD

smoked trout, shaved Bellwether Farms San Andreas cheese, dry cured olives, roasted peppers, garlic croutons ... 14

YELLOWTAIL CEVICHE

corn, tomatoes, lime, onions, jalapeño, avocado, tortilla strips ... 14

GRILLED CLAM FLATBREAD

Trumpet Royale mushroom duxelles, garlic, Vella dry Jack, oregano & chile gremolata ... 13

LIBERTY FARM DUCK & LITTLE RIVER SHIITAKE STIR FRY

butter lettuce wraps, toasted cashews, ginger plum sauce* ... 13

EVENING SOUP ... 9

SEASONAL FIELD LETTUCES

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

Main Courses

ROASTED EGGPLANT NAPOLEON

heirloom tomatoes, pesto, mozzarella, soffritto, cheese tuile, mascarpone polenta, balsamic reduction ... 25

PAN ROASTED HALIBUT

green beans, almonds, brown butter with capers & sage, roasted fingerling potatoes, green goddess aióli ... 36

PAN SEARED SCALLOPS

fried onions, chive quinoa, tomato beurre rosé, romesco ... 35

ROASTED MARY'S ORGANIC CHICKEN

Niman Ranch ham & Fiscalini cheddar Yukon Gold potato gratin, tarragon sauce ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

warm peach, arugula & duck confit salad, Cypress Grove Purple Haze chèvre, yam fritters
Mendocino wild blackberry sauce ... 34

GRILLED NIMAN RANCH PORK LOIN

chipotle rub, grilled off-the-cob creamed corn, cress & cherry tomato salad ... 31

GRILLED NIMAN RANCH STEAK

bacon & green onion mashed potatoes, horseradish crème fraîche, zinfandel reduction
New York ... 39 filet mignon ... 42

EXTRA SIDE DISHES ... 8

*VEGETARIAN VERSION AVAILABLE

Our dessert menu features a Raspberry Mascarpone Soufflé with Chocolate Sauce.
Please order with your main course to allow time for preparation.