

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

YELLOWTAIL CEVICHE

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

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

grilled off-the-cob creamed corn, bacon, fried onions

2007 LONDER CHARDONNAY, KENT RITCHIE VINEYARD, SONOMA COAST

PAN SEARED LIBERTY FARM DUCK BREAST

warm peach, arugula & duck confit salad

Cypress Grove Purple Haze chèvre, Mendocino wild blackberry sauce

2006 BAXTER PINOT NOIR, RUN DOG VINEYARD, ANDERSON VALLEY

INTERMEZZO

wild blackberry mojito granita

GRILLED NIMAN RANCH FILET MIGNON

green onion mashed potatoes, horseradish crème fraîche, zinfandel reduction

2005 ROBERT CRAIG "AFFINITY" CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE DECADENCE

bittersweet chocolate budino: 'Nutella' mousse, candied hazelnut

zinfandel infused chocolate truffle · Tcho chocolate ice cream

N.V. KENDALL-JACKSON GRAND RESERVE PORT, PINER HILLS ESTATE, RUSSIAN RIVER VALLEY,

SERVED 6:00-8:00 SUNDAY THROUGH THURSDAY, 6:00-8:30 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.

ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.

PLEASE REFRAIN FROM USING YOUR CELL PHONE IN THE DINING ROOM OR CAFÉ

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM

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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 aioli ... 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.