

Summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DINNER MENU ~ 2011

Starters

STEAMED MANILA CLAM CHOWDER

corn, applewood smoked bacon, red potatoes, sherry, Trumpet Royale mushrooms, herbed sourdough croutons ... 14

CORIANDER ENCRUSTED YELLOWTAIL

seared rare, green papaya salad, wasabi aioli, ponzu sauce ... 14

WILD SALMON NIÇOISE

absinthe cured, hard-boiled egg, green beans, peppers, olives, roasted garlic dressing* ... 15

GRILLED FLATBREAD

heirloom tomatoes, toasted pine nuts, house made mozzarella, basil pesto ... 13

FILET MIGNON CARPACCIO

pastrami rub, shaved Vella Jack, watercress, red onion, gaufrette potatoes,
Stella Cadente Meyer lemon oil, smoked Mendocino sea salt ... 15

EVENING SOUP ... 9

SEASONAL FIELD LETTUCES

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

Main Courses

GRILLED RATATOUILLE

saffron risotto, melted Nicasio Valley Square farmstead cheese, black olive tapenade ... 25

PAN SEARED SCALLOPS

grilled off-the-cob corn, sugar snap peas, shiitake mushrooms, romesco sauce, chive oil ... 37

MARKET SEAFOOD

selected from our eco-friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

cheddar corn fritter, ancho chile bourbon butter ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

juniper spaetzle, duck confit, sautéed spinach, Mendocino wild blackberry syrah sauce ... 34

GRILLED NIMAN RANCH PORK LOIN

fig balsamic sauce, mascarpone polenta, arugula & bacon salad, peach mostarda ... 31

GRILLED NIMAN RANCH STEAK

Point Reyes farmstead blue cheese, butter lettuce wedge & cherry tomato salad

roasted fingerling potatoes, chimichurri sauce

New York ... 39 filet mignon ... 42

EXTRA SIDE DISHES ... 8

*VEGETARIAN VERSION AVAILABLE

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