

MACCALLUM HOUSE

TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 135 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

‘THE SMOKING GUN’ WILD KING SALMON
citrus vodka cured, rösti potato, red onion, cucumber,
dill, capers, crème fraîche

2014 LICHEN BLANC DE GRIS, ANDERSON VALLEY
or SLANE ‘TRIPLE CASKED’ IRISH WHISKEY

HEIRLOOM TOMATO CAPRESE
grilled flat bread, house made mozzarella, kale almond pesto, basil,
Stella Cadente extra virgin olive oil, balsamic

2017 SARACINA SAUVIGNON BLANC, MENDOCINO
or BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

LIBERTY FARM DUCK CONFIT
arugula, La Quercia prosciutto, Humboldt Fog cheese *e*
grilled peach salad, yam chips, blackberry pinot noir gastrique

2013 PANTHEA PINOT NOIR, ANDERSON VALLEY
or RUSSELL’S RESERVE 6 YEAR RYE

GRILLED NIMAN FILET MIGNON
bourbon spritz, shiitake mushroom chimichurri, blue cheese fries,
green beans *e* roasted almonds
2016 MCNAB CABERNET SAUVIGNON, MCNAB RIDGE, SONOMA COUNTY
or WOODFORD RESERVE KENTUCKY BOURBON

GRILLED PEACH NAPOLEON
arborio rice pudding, blackberry coulis, whipped cream
DEVIATION ORANGE MUSCAT, MADERA, CA
or BRENNE FRENCH WHISKEY

*Outside seating - full service - reservations accepted for
tasting dinners only, but not required - must sit by 6pm*

MACCALLUM HOUSE

VEGETARIAN TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 135 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

NYE RANCH NORTH COAST FIELD LETTUCES
pluot, cucumber, radish, spiced hazelnuts,
herbed red wine vinaigrette

2014 LICHEN BLANC DE GRIS, ANDERSON VALLEY
or SLANE ‘TRIPLE CASKED’ IRISH WHISKEY

HEIRLOOM TOMATO CAPRESE
grilled flat bread, house made mozzarella, kale almond pesto,
basil, Stella Cadente extra virgin olive oil, balsamic

2017 SARACINA SAUVIGNON BLANC, MENDOCINO
or BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

ZUCCHINI NOODLES
puttanesca, mozzarella

2013 PANTHEA PINOT NOIR, ANDERSON VALLEY
or RUSSELL’S RESERVE 6 YEAR RYE

ROASTED MAITAKE
roasted garlic cashew sauce, olive oil polenta
2016 MCNAB CABERNET SAUVIGNON, MCNAB RIDGE, SONOMA COUNTY
or WOODFORD RESERVE KENTUCKY BOURBON

GRILLED PEACH NAPOLEON
arborio rice pudding, blackberry coulis, whipped cream
DEVIATION ORANGE MUSCAT, MADERA, CA
or BRENNE FRENCH WHISKEY

*Outside seating - full service - reservations accepted for
tasting dinners only, but not required - must sit by 6pm*