

MACCALLUM HOUSE

TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 155 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

PACIFIC RIM OYSTERS

on the half shell, jalapeño lime mignonette

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or BRENNE FRENCH WHISKEY

LIBERTY FARM DUCK CONFIT

fried Brussels sprouts, La Quercia prosciutto, Vella dry Jack fan,
whole grain mustard sauce

2017 CROSSBARN CHARDONNAY, A PAUL HOBBS WINE, SONOMA COAST

or SLANE 'TRIPLE CASKED' IRISH WHISKEY

PAN SEARED SCALLOPS

shiitake duxelles, pinot noir demi glace, rasher of bacon, puff pastry

2013 PANTHEA PINOT NOIR, ANDERSON VALLEY

or BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

GRILLED NIMAN RANCH FILET MIGNON

arugula, Point Reyes blue cheese, walnut & dried cherry salad,

Lyonnais potatoes, horseradish crème fraîche,

cabernet glazed shallots, crispy fried onions

2017 WILSON ZINFANDEL, SONOMA COUNTY

or RUSSELL'S RESERVE 6 YEAR RYE

CHOCOLATE BUDINO

Mendocino huckleberry mousse

MCNAB RIDGE PORT

or WOODFORD RESERVE KENTUCKY BOURBON

*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 ... 155 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

THAI RED CURRY

broccoli, butternut squash, spinach, shiitake mushrooms,

coconut milk, ginger cilantro rice

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or BRENNE FRENCH WHISKEY

NYE RANCH NORTH COAST FIELD LETTUCES

Fuji apple, pomegranate, radish, spiced hazelnuts,

herbed red wine vinaigrette, Cowgirl Creamery Red Hawk toast

2017 CROSSBARN CHARDONNAY, A PAUL HOBBS WINE, SONOMA COAST

or SLANE 'TRIPLE CASKED' IRISH WHISKEY

CHANTERELLE FLATBREAD

pomodoro sauce, black olives, onions, house made mozzarella,

Vella dry jack, oregano & chili flake gremolata

2013 PANTHEA PINOT NOIR, ANDERSON VALLEY

or BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

PORCINI GNOCCHI

kale, butternut squash, roasted pistachios, balsamic pomegranate

reduction, shaved Pennyroyal Farm Boont Corners cheese

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or RUSSELL'S RESERVE 6 YEAR RYE

CHOCOLATE BUDINO

Mendocino huckleberry mousse

MCNAB RIDGE PORT

or WOODFORD RESERVE KENTUCKY BOURBON

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