

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*

PACIFIC RIM OYSTERS

on the half shell, jalapeño lime mignonette

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or TEMPLETON RYE CARIBBEAN RUM CASK, IOWA

PAN ROASTED HALIBUT

Trumpet Royale duxelles, baby savoy spinach,
fried fingerling potatoes, bacon rasher

2020 NAVARRO, PREMIER RESERVE CHARDONNAY, ANDERSON VALLEY

or REDEMPTION STRAIGHT BOURBON WHISKEY, INDIANA

LIBERTY FARM DUCK CONFIT

kale, quinoa, roasted beet sauté, warm pistachio fromage blanc,
tangerine gastrique

2014 PANTHEA PINOT NOIR, ESTATE VINEYARD, ANDERSON VALLEY

or MONKEY SHOULDER, BLENDED SCOTCH WHISKY, SPEYSIDE

GRILLED PAINTED HILLS FILET MIGNON

arugula, walnut, Point Reyes blue cheese & dried cherry salad,
Lyonnais potatoes, cabernet glazed shallots,
horseradish crème fraîche, crispy fried onions

2018 BOATIQUE CABERNET SAUVIGNON, LAKE COUNTY

or BRECKENRIDGE BOURBON WHISKEY, COLORADO

DARK CHOCOLATE PUDDING

cabernet cherry mousse

MEYER FAMILY PORT, YORKVILLE

or NIKKA FROM THE BARREL, JAPANESE WHISKY

*Reservations Required - must be seated by 6:30 pm
outside seating - full service*

MACCALLUM HOUSE

VEGETARIAN TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 120 without alcohol ... 75 per person
twenty percent gratuity applied to all tasting dinners*

GRILLED ASPARAGUS

house made bocconcini, roasted red peppers, basil,
Stella Cadente Meyer lemon oil

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or TEMPLETON RYE CARIBBEAN RUM CASK, IOWA

FIELD LETTUCES

kumquats, roasted beets, radish, spiced hazelnuts,
herbed red wine vinaigrette, Cowgirl Creamery Red Hawk croûte

2020 NAVARRO, PREMIER RESERVE CHARDONNAY, ANDERSON VALLEY

or REDEMPTION STRAIGHT BOURBON WHISKEY, INDIANA

SAUTÉ

kale, quinoa & roasted beet, warm pistachio fromage blanc

2014 PANTHEA PINOT NOIR, ESTATE VINEYARD, ANDERSON VALLEY

or MONKEY SHOULDER, BLENDED SCOTCH WHISKY, SPEYSIDE

SAFFRON RISOTTO

sugar snap peas, morel mushrooms, romesco sauce,
shaved Pennyroyal Farm Boont Corners cheese

2018 BOATIQUE CABERNET SAUVIGNON, LAKE COUNTY

or BRECKENRIDGE BOURBON WHISKEY, COLORADO

DARK CHOCOLATE PUDDING

cabernet cherry mousse

MEYER FAMILY PORT, YORKVILLE

or NIKKA FROM THE BARREL, JAPANESE WHISKY

*Reservations Required - must be seated by 6:30 pm
outside seating - full service*