

MACCALLUM HOUSE

NEW YEAR'S EVE 2022

PACIFIC RIM OYSTERS

on the half shell, smoked habanero salsa

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or TALISKER 10 YEAR SCOTCH WHISKY, ISLE OF SKYE SCOTLAND

PAN SEARED SCALLOPS

chanterelle duxelles, chive oil, rasher of bacon, puff pastry

2020 PENNYROYAL FARM CHARDONNAY, ANDERSON VALLEY

or LAPHROAIG 10 YEAR ISLAY SINGLE MALT SCOTCH WHISKY, SCOTLAND

LIBERTY FARM DUCK CONFIT

Fuji apple, prosciutto, toasted walnut & frisée salad,

porcini bread pudding, huckleberry gastrique

2014 PANTHEA PINOT NOIR, ESTATE VINEYARD, ANDERSON VALLEY

or BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY, FRANKFORT

GRILLED PAINTED HILLS FILET MIGNON

whole grain mustard sauce, garlic fried Brussels sprouts,

leek & Yukon Gold potato gratin

2018 BOATIQUE CABERNET SAUVIGNON, LAKE COUNTY

or REDBREAST 12 YEAR IRISH WHISKEY, COUNTY CORK IRELAND

CHOCOLATE BUDINO

salted caramel sauce, spiced pecans, Chantilly whipped cream

MEYER FAMILY PORT, YORKVILLE

or WOODFORD RESERVE BOURBON,

KENTUCKY STRAIGHT BOURBON WHISKEY, WOODFORD COUNTY



wine or whiskey dinner pairing ... 165

without alcohol ... 110 per person

twenty percent gratuity applied to all tasting dinners

It's 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.

MACCALLUM HOUSE

NEW YEAR'S EVE 2022

THAI RED CURRY

broccoli, butternut squash, spinach, shiitake mushrooms,
coconut milk, ginger cilantro rice, sesame

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or TALISKER 10 YEAR SCOTCH WHISKY, ISLE OF SKYE SCOTLAND

GRILLED FLATBREAD

sun dried tomato pesto, Trumpet Royale mushrooms,
black olives, house made mozzarella, Vella dry jack,
balsamic reduction, chiffonade basil

2020 CHANCE CREEK ROSATO DI SANGIOVESE, REDWOOD VALLEY

or LAPHROAIG 10 YEAR ISLAY SINGLE MALT SCOTCH WHISKY, SCOTLAND

NORTH COAST FIELD LETTUCES

Fuji apple, pomegranate, radish, spiced hazelnuts,
herbed red wine vinaigrette, Cowgirl Creamery Red Hawk croûte

LONG MEADOW RANCH SAUVIGNON BLANC, RUTHERFORD NAPA VALLEY

or BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY, FRANKFORT

ROASTED MAITAKE

pomodoro sauce, olive oil polenta, roasted garlic cashew cream,
arugula, pistachio, black olive, roasted red pepper e' mozzarella salad

2019 KOKOMO ZINFANDEL, DRY CREEK VALLEY

or REDBREAST 12 YEAR IRISH WHISKEY, COUNTY CORK IRELAND

CHOCOLATE BUDINO

salted caramel sauce, spiced pecans, Chantilly whipped cream

MEYER FAMILY PORT, YORKVILLE

or WOODFORD RESERVE BOURBON, KENTUCKY STRAIGHT BOURBON
WHISKEY, WOODFORD COUNTY



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