

*Autumn* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

*Tasting Menu*

Tasting dinner prepared for the entire table ... 135 per person  
without wine ... 90 per person

DUNGENESS CRAB CAKES

green goddess aioli, frisée

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED DAY BOAT SCALLOPS

chanterelle duxelles, sautéed spinach, sherry demi-glace

2007 LONDER CHARDONNAY, KENT RITCHIE VINEYARD, SONOMA COAST

LIBERTY FARM DUCK BREAST

a salad of endive, apple, walnuts & Cypress Grove Bermuda Triangle chevré, Fuji apple brandy sauce

2006 BAXTER PINOT NOIR, RUN DOG VINEYARD, ANDERSON VALLEY

INTERMEZZO

Mendocino wild huckleberry granita

VENISON MEDALLIONS

porcini dust, mashed yams, Mendocino wild huckleberry syrah sauce

2006 PAUL DOLAN 'DEEP RED' SYRAH, PETITE SIRAH, ZINFANDEL, MENDOCINO

CHOCOLATE EXTRAVAGANCE

bittersweet chocolate pudding: Mendocino wild huckleberry mousse

zinfandel infused chocolate truffle · chocolate & peanut butter cookie ice cream

2005 MCNAB RIDGE 'PUERTO' ZINFANDEL PORT, MENDOCINO

SERVED 6:00-8:00 SUNDAY THROUGH THURSDAY, 6:00-8:30 FRIDAY AND SATURDAY

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*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.

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ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.

PLEASE REFRAIN FROM USING YOUR CELL PHONE IN THE DINING ROOM OR CAFÉ

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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