

dinner

AUTUMN 2026



MACCALLUM
HOUSE

STARTERS

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

spiced hazelnuts, porcini honey, sourdough ... 19

PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus horseradish mignonette ... 24

CHIVE GNOCCHI

chanterelle duxelles, Parmigiano Reggiano, prosciutto, chive oil ... 22 ♥

LITTLE GEM LETTUCE & POINT REYES BLUE CHEESE SALAD

Medjool dates, honey mustard vinaigrette, spiced pecans, rasher of bacon ... 18 ♥

DUCK RILLETTE

roasted Fuji apple mostarda, pickled red onions, herbed croutes ... 19

EVENING SOUP ... 14

FIELD LETTUCES

Fuji apple, pomegranate, radish, spiced hazelnuts, herbed red wine vinaigrette ... 15

add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese

or avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 7

MAIN COURSES

NIGHTLY NOODLES ... 29 ♥

FRIED CHICKEN

Mary's free range, green onion Yukon Gold mash potatoes, Trumpet Royale mushroom gravy, braised collard greens & bacon ... 30

WILD MUSHROOM RISOTTO CAKES

kale, butternut, olive & pistachio saute, pomegranate balsamic reduction ... 38

MARKET SEAFOOD ... MP

LIBERTY FARM DUCK BREAST

duck confit fromage blanc bread pudding, pinot huckleberry gastrique, garlic fried Brussels sprouts ... 52

PAN ROASTED NIMAN RANCH PORK CHOP

potato rosti, whole grain mustard sauce, Fuji apple, frisee, Velvet Sister cheese & walnut salad ... 38

GRILLED PAINTED HILLS STEAK

creamed spinach, fried fingerlings, zinfandel black pepper glaze

filet mignon ... 56 bavette ... 42

SIDES ... 12

PAPRIKA FRIES & MALT MAYO

FUJI APPLE FRISEE, VELVET SISTER & WALNUT SALAD

BRAISED COLLARD GREENS & BACON

GARLIC FRIED BRUSSELS SPROUTS

♥ VEGETARIAN VERSION AVAILABLE