



Tasting dinner prepared for the entire table

WITH WINE PAIRING ... 175 WITHOUT ALCOHOL ... 120 *per person twenty percent gratuity applied to all tasting dinners | served from 5:00 until 7:00*

PACIFIC RIM OYSTERS

three on the half shell, fire roasted jalapeño lime mignonette
2020 Lichen blanc de noir, Anderson Valley

WARM FRISEE & JAMMY EGG SALAD

bacon lardons, Dijon sherry vinaigrette, smoked sea salt, sourdough croutons
2025 Las Jaras 'Cézanne' Chenin Blanc, Mendocino

PAN SEARED LIBERTY FARM DUCK BREAST

syrah morel mushroom jus, duck confit, spinach & yam hash
2025 Drew Family 'Fog Eater' Pinot Noir, Mendocino

GRILLED PAINTED HILLS FILET MIGNON

grilled asparagus, crispy fingerling potatoes, porcini butter
2022 Bedrock Wine Co. Cabernet Sauvignon, Sonoma

BOURBON PECAN SOUFFLÉ

dark chocolate sauce
2021 Navarro Vineyards 'Cluster Select' Late Harvest Riesling, Anderson Valley

VEGETARIAN

WITH WINE OR WHISKEY PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*

CYPRESS GROVE HUMBOLDT FOG SOURDOUGH TOAST

porcini honey drizzle
2020 Lichen blanc de noir, Anderson Valley

WARM FRISEE & JAMMY EGG SALAD

sautéed mushrooms, Dijon sherry vinaigrette, smoked sea salt, sourdough croutons
2025 Las Jaras 'Cézanne' Chenin Blanc, Mendocino

CHIVE GNOCCHI GRATIN

Trumpet Royale mushroom duxelles, Vella Dry Jack
2025 Drew Family 'Fog Eater' Pinot Noir, Mendocino

SAFFRON ARANCINI

mozzarella, marinara sauce, kale, black olives & pistachio sauté, gremolata
2022 Shypoke 'Twin Rock' Zinfandel, Mendocino

BOURBON PECAN SOUFFLÉ

dark chocolate sauce
2021 Navarro Vineyards 'Cluster Select' Late Harvest Riesling, Anderson Valley

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF AARON WELGE

it is 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.

**Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions*

OPEN EVERY EVENING *bar & dining at 5:00*

MACCALLUMHOUSE.COM