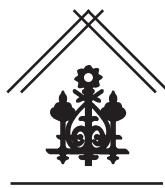


# tasting

SPRING 2026



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