

*Spring* AT THE  
**MacCALLUM HOUSE**  
INN AND RESTAURANT

CAFÉ MENU ~ 2010

*Small Plates*

A TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA  
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

SELECT PACIFIC RIM OYSTERS  
six on the half shell, tangerine & jalapeño granita ... 15

SHRIMP-SHIITAKE TOAST  
green papaya & cashew salad, ponzu sauce, red curry aioli ... 12

ROASTED BEET SALAD  
Humboldt Fog chèvre, red onions, candied pecans, frisée, Stella Cadente Meyer lemon olive oil ... 12

GRILLED FLATBREAD  
Niman Ranch ham, sunchokes, sun-dried tomato pesto, house made mozzarella, oregano & chile gremolata\* ... 13

CABERNET BRAISED NIMAN RANCH SHORT RIBS & PAPPARDELLE  
arugula, Point Reyes Farmstead blue cheese, dried cherry & walnut salad ... 15

EVENING SOUP... 9

SEASONAL FIELD LETTUCES  
spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

*Big Plates*

BOUILLABAISSE  
mussels, shrimp, cod, saffron tomato broth, garlic croutons, rouille ... 15

MARY'S ORGANIC CHICKEN SATAY  
soba noodles, Asian slaw, peanut sauce ... 15

COCHINITA TACOS (3)  
traditional Yucatecan slow-roasted pork, house made corn tortillas, refried black beans  
cilantro rice, avocado, crema, salsa ... 15

MACBURGER ROYALE  
Niman Ranch beef, Fiscalini cheddar, house cured dill pickles, whole grain mustard-mayo  
poppyseed bun, garlic fries ... 15 add wild mushrooms ... 3

NIGHTLY NOODLES, RISOTTO OR GNOCCHI ... 15

\*VEGETARIAN VERSION AVAILABLE

## *Main Courses*

### WILD MUSHROOM TERRINE

truffled whipped potatoes, soffritto ... 25

### PAN ROASTED HALIBUT

sauté of Dungeness crab, Meyer lemon, fennel & roasted pepper, farro, brown butter ... 36

### PAN SEARED SCALLOPS

Trumpet Royale duxelles, crisp bacon, fried onions, mashed potatoes, port sauce ... 35

### MARY'S ORGANIC CHICKEN & DUMPLINGS

snap peas, carrots, morels ... 29

### PAN SEARED LIBERTY FARM DUCK BREAST

endive, duck confit & blood orange salad, sweet potato pancake, rhubarb conserve ... 34

### ROASTED RACK OF NIMAN RANCH LAMB

pistachio encrusted, Yukon Gold potato & celery root gratin, braised greens  
roasted shallot Dijon sauce ... 39

### GRILLED NIMAN RANCH STEAK FRITES

chimichurri sauce, asparagus, béarnaise  
hanger steak ... 35                      filet mignon ... 42

Our dessert menu features a Cherry Mascarpone Soufflé with Bittersweet Chocolate Sauce.  
Please order with your main course to allow time for preparation.

## *Sides* ... 8

ASPARAGUS WITH BÉARNAISE

FARRO WITH BROWN BUTTER

TRUFFLED WHIPPED POTATOES

GARLIC FRIES • VEGETABLE SAUTÉ

YUKON GOLD POTATO & CELERY ROOT GRATIN

ENDIVE, DUCK CONFIT & BLOOD ORANGE SALAD

*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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EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

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

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