

MACCALLUM HOUSE

TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 135 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

‘THE SMOKING GUN’ WILD KING SALMON
citrus vodka cured, rosti potato, red onion, cucumber,
dill, capers, crème fraîche
M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY
or SLANE ‘TRIPLE CASKED’ IRISH WHISKEY

HEIRLOOM TOMATO CAPRESE
grilled flat bread, house made mozzarella, arugula pistachio pesto,
basil, Stella Cadente extra virgin olive oil, aged balsamic
2019 PEJU SAUVIGNON BLANC, NAPA VALLEY
or 2011 BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

LIBERTY FARM DUCK CONFIT
arugula, La Quercia prosciutto, Humboldt Fog chèvre *e*²
grilled peach salad, yam chips, blackberry pinot noir gastrique
2013 PANTHEA PINOT NOIR, ANDERSON VALLEY
or RUSSEL’S RESERVE 6 YEAR RYE

GRILLED NIMAN RANCH FILET MIGNON
shiitake mushroom chimichurri, Lyonnaise potatoes,
blue cheese crème fraîche, fried onions,
green beans *e*³ roasted almonds
2019 KOKOMO ZINFANDEL, DRY CREEK VALLEY
or OLD FORESTER 1870 KENTUCKY STRAIGHT BOURBON WHISKEY

CHOCOLATE BUDINO
salted caramel sauce, vanilla bean ice cream, candied hazelnuts
BROADBENT WHITE PORTO, PORTUGAL
or NIKKA WHISKY FROM THE BARREL *Japanese Whiskey*

*Reservations Required - must be seated by 6:30 pm
outside seating - full service*

MACCALLUM HOUSE

VEGETARIAN TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 135 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

NYE RANCH NORTH COAST FIELD LETTUCES
pluot, cucumber, radish, spiced hazelnuts,
herbed red wine vinaigrette
M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY
or SLANE ‘TRIPLE CASKED’ IRISH WHISKEY

HEIRLOOM TOMATO CAPRESE
grilled flat bread, house made mozzarella, arugula pistachio pesto,
basil, Stella Cadente extra virgin olive oil, aged balsamic
2019 PEJU SAUVIGNON BLANC, NAPA VALLEY
or 2011 BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

CORN CHOWDER
potatoes, sherry, cream, sourdough croutons
2013 PANTHEA PINOT NOIR, ANDERSON VALLEY
or RUSSEL’S RESERVE 6 YEAR RYE

ROASTED MAITAKE
zucchini noodles, puttanesca, mozzarella, olive oil polenta,
roasted garlic cashew sauce
2019 KOKOMO ZINFANDEL, DRY CREEK VALLEY
or OLD FORESTER 1870 KENTUCKY STRAIGHT BOURBON WHISKEY

CHOCOLATE BUDINO
salted caramel sauce, vanilla bean ice cream, candied hazelnuts
BROADBENT WHITE PORTO, PORTUGAL
or NIKKA WHISKY FROM THE BARREL *Japanese Whiskey*

*Reservations Required - must be seated by 6:30 pm
outside seating - full service*