

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

PACIFIC RIM OYSTERS

Navarro Vineyards verjus & pear mignonette
N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

chanterelle duxelles, applewood smoked bacon
2008 ROBERT YOUNG CHARDONNAY, ALEXANDER VALLEY

PAN SEARED LIBERTY FARM DUCK BREAST

chestnut & wild boar sausage bread pudding, Mendocino wild huckleberry sauce
2010 MASÚT PINOT NOIR, MENDOCINO

GRILLED NIMAN RANCH FILET MIGNON

cracked black peppercorns, horseradish crème fraîche mashed potatoes, cabernet glazed shallots
2010 BLACKBIRD 'ARISE', MERITAGE, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate budino · chocolate & coconut truffle · chocolate & chocolate fudge brownie ice cream
N.V. LAVENDER BLUE TAWNY SYRAH, CALIFORNIA

SERVED 5:30-7:30 SUNDAY THROUGH THURSDAY, 5:30-8:00 FRIDAY AND SATURDAY

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.

ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.

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

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE • A 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED
TO YOUR BILL TO HELP PROVIDE HEALTH INSURANCE FOR OUR EMPLOYEES

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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