



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Starters*

### PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus & horseradish mignonette ... 16

### PAN SEARED SCALLOPS

puff pastry, clam & shiitake mushroom duxelles, port wine sauce ... 18

### POINT REYES BLUE CHEESE & BUTTERLEAF SALAD

applewood smoked bacon, roasted peppers, black olives, sourdough croutons\* ... 12

### GRILLED WILD MUSHROOM PIZZETTA

chanterelles, pumpkin seed pesto, Laura Chenel chèvre ... 14

### LIBERTY FARM DUCK PATÉ

roasted apple moustarda, pickled red onion, cider gastrique, herb croûtes ... 12

### EVENING SOUP ... 9

### LEOR FARMS LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

## *Main Courses*

### ROASTED BUTTERNUT SQUASH CANNELLONI

spinach, house made ricotta, fried kale, spiced pecans, roasted garlic cashew cream ... 28

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

frisée, Fuji apple, walnut & Pennyroyal Farmstead Velvet Sister cheese, potato rosti, apple brandy reduction ... 37

### GRILLED NIMAN RANCH COUNTRY PORK CHOP

Vella Jack & maple glazed pork belly roasted poblano relleno, adobo sauce, crema, watercress, avocado & pine nut salad ... 32

### VENISON MEDALLIONS

wild boar sausage & yam hash, fried sage, Mendocino huckleberry syrah demi glace ... 39

### GRILLED NIMAN RANCH STEAK

porcini rub, crispy Yukon Gold potatoes, spinach & applewood smoked bacon sauté, wild mushroom butter sauce      bavette ... 29      filet mignon ... 42

*Our dessert menu features a Bourbon Pecan Soufflé with Dark Chocolate Sauce.*

*Please order with your main course to allow time for preparation.*