



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

PACIFIC RIM OYSTERS

six on the half shell, grapefruit & black pepper granita ... 16

PAN SEARED SCALLOPS

uni saffron risotto, chive oil, toasted pine nut & parsley salad ... 18

BUTTERLEAF SALAD

crisped pork belly, poached egg, sourdough croutons, warm sherry vinaigrette* ... 12

GRILLED WILD MUSHROOM FLATBREAD

pomodoro sauce, La Quercia prosciutto, house made mozzarella, Vella Jack* ... 14

SMOKING DUCK

Liberty Farm duck breast carpaccio, arugula, Meyer lemon Stella Cadente olive oil, shaved Bellwether Farm pepato cheese, duck paté, croûtes, roasted Fuji apple mostarda, duck cracklings ... 16

EVENING SOUP ... 10

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 10

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

Main Courses

FIRE ROASTED STUFFED PEPPER

quinoa, kale, butternut squash, wild mushrooms, roasted garlic cashew sauce ... 26

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit potato hash, frisée, warm pistachio crusted fromage blanc, chanterelle & brandy reduction ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

apple, house made sauerkraut & chard sauté, potato rösti, whole grain mustard sauce ... 32

SEARED VENISON MEDALLIONS

chestnut & wild boar sausage bread pudding, huckleberry syrah sauce, roasted vegetables ... 39

GRILLED NIMAN RANCH STEAK

cracked black pepper, leek & Yukon Gold potato gratin, crispy onions, cabernet glazed shallots, bacon & spinach sauté filet mignon ... 42 bavette ... 29

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