



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

PACIFIC RIM OYSTERS

six on the half shell, Bloody Mary sauce ... 16

NIMAN RANCH SMOKED BEEF CARPACCIO

pastrami rub, shaved Vella Jack cheese, watercress, red onions, gaufrette potatoes, Stella Cadente Meyer lemon olive oil ... 16

WILD MUSHROOM FLATBREAD

Italian sausage, sun dried tomato pesto, house made mozzarella* ... 14

CHIVE GNOCCHI

clam & Trumpet Royale mushroom duxelles, La Quercia prosciutto, shaved Bellwether Farms pepato cheese ... 15

LIBERTY FARM DUCK PATÉ

roasted Fuji apple mostarda, pickled red onions, confit giblets, arugula & pear salad, herbed croûtes ... 12

EVENING SOUP ... 10

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 10

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

Main Courses

WILD MUSHROOM CACCIATORE

mascarpone polenta, arugula, mozzarella, roasted pepper & dry cured olive salad ... 28

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

kale, butternut squash, quinoa & duck confit sauté, whole grain mustard sauce ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

potato & leek rösti, apple brandy reduction, toasted walnut, Pennyroyal Farmstead Velvet Sister cheese & frisée salad ... 32

VENISON MEDALLIONS

wild boar sausage & yam hash, Mendocino huckleberry syrah demi glace, roasted vegetables ... 40

GRILLED NIMAN RANCH STEAK

porcini rub, bacon & green onion mashed potatoes, bourbon butter sauce, sautéed spinach
filet mignon ... 42 bavette ... 31

*Our dessert menu features a Point Reyes Blue Cheese, Pear & Walnut Soufflé with Port Wine Fig Syrup.
Please order with your main course to allow time for preparation.*