



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

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

PACIFIC RIM OYSTERS

on the half shell, Bloody Mary sauce
M.V. Roederer Estate Brut, Anderson Valley

CHIVE GNOCCHI

clam & Trumpet Royale mushroom duxelles, La Quercia prosciutto,
shaved Bellwether Farms pepato cheese
2015 Navarro Chardonnay, Premiere Reserve, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

wild boar sausage & yam hash, apple brandy reduction
2012 Panthea, Filigreen Vineyard Pinot Noir, Anderson Valley

INTERMEZZO

Mendocino huckleberry granita

GRILLED NIMAN RANCH FILET MIGNON

porcini rub, bacon & green onion mashed potatoes, bourbon butter sauce, sautéed spinach
2012 Cesar Toxqui Zinfandel, Split Rock Ranch Vineyard, Mendocino

CHOCOLATE EXTRAVAGANZA

chocolate crème brûlée & Kahlua whipped cream ·
chocolate cabernet cherry ice cream · chocolate bourbon candied pecan truffle
2010 Brutocao Zinfandel Port, Mendocino

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & Saturday

It is 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.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF LAWRENCE POTTER

All items are prepared from scratch to order; please inform your server if you have time constraints. Please refrain from using your cell phone in the dining room or café. A three percent Mendocino Healthy Families fee is applied to your bill to help provide health insurance for our employees.