



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

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

WHITE SHRIMP COCKTAIL
smoked chile salsa, avocado, crispy tortilla strips
M.V. Roederer Estate Brut, Anderson Valley

WILD MUSHROOM GNOCCHI
braised greens, butternut squash, shaved Boont Corners cheese, toasted pine nuts,
pomegranate balsamic reduction
2012 Panthea Pinot Noir, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST
wild boar sausage and chestnut bread pudding, Mendocino huckleberry syrah demi glace
2015 Trione Syrah, Russian River Valley

INTERMEZZO
wild Mendocino huckleberry granita

GRILLED NIMAN RANCH FILET MIGNON
Bulleit bourbon spritz, porcini butter sauce, roasted vegetables
2015 Boatique Cabernet Sauvignon, Napa Valley

DARK CHOCOLATE PUDDING
huckleberry mousse, praline
2014 Witching Stick Zinfandel Port, Fashauer Vineyard, Anderson Valley

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

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JACK DRINNEN

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.