



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Tasting Menu*

Tasting dinner prepared for the entire table  
 wine *or* whiskey dinner pairing ... 135 per person  
 without alcohol ... 90 per person

### PACIFIC RIM OYSTERS

on the half shell, Navarro Vineyards verjus horseradish mignonette  
*2018 Dancing Coyote Grüner Veltliner, Clarksburg OR Slane 'triple casked' Irish Whiskey*

### PAN SEARED SCALLOPS

shiitake duxelles, pinot noir demi glace, rasher of bacon, puff pastry  
*2016 Yamakiri Sin Eater Pét Nat sparkling rosé, Anderson Valley OR Bruichladdich Rocks single malt Scotch*

### PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit, butternut squash, kale & quinoa sauté, brandied chanterelles  
*2015 Panthea Pinot Noir, Anderson Valley OR Russell's Reserve 6 year Rye*

### INTERMEZZO

huckleberry granita

### GRILLED NIMAN RANCH FILET MIGNON

porcini butter sauce, spinach sauté, crispy fingerling potatoes  
*2016 McNab Cabernet Sauvignon, Mendocino County OR Woodford Reserve Kentucky Bourbon*

### APPLE BEIGNET

cinnamon ice cream, toasted walnuts, apple muscat gastrique  
*2018 Penny Royal Farm Muscat Vin Doolsey, Anderson Valley OR Brenne French Whiskey*

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 and sourced locally; the meats are sustainably raised. Greens are grown in our own gardens or procured from partners 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.*