



MACCALLUM HOUSE

STARTERS

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
spiced hazelnuts, porcini honey, sourdough ... 19

PACIFIC RIM OYSTERS
six on the half shell, Navarro Vineyards verjus horseradish mignonette ... 24

PAN SEARED SCALLOPS
chanterelle duxelles, rasher of bacon, puff pastry, chive oil ... 27

WILD MUSHROOM RAGU
pomodoro sauce, mascarpone polenta, arugula, mozzarella, roasted peppers, black
olives, pistachios ... 23

LITTLE GEM LETTUCE & POINT REYES BLUE CHEESE SALAD
Medjool dates, honey mustard vinaigrette, herbed croutons, prosciutto ... 18

EVENING SOUP ... 14

FIELD LETTUCES
Fuji apple, pomegranate, radish, spiced hazelnuts, herbed red wine vinaigrette ... 15
add Cowgirl Creamery Red Hawk or Cypres Grove Humboldt Fog cheese
or avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 7

MAIN COURSES

NIGHTLY NOODLES ... 27

FRIED CHICKEN
Mary's free range, chive mashed potatoes, Trumpet Royale sherry gravy, braised
greens ... 28

ROASTED ACORN SQUASH
quinoa, kale, wild mushrooms, cashew roasted garlic sauce, pomegranate balsamic
reduction, fried sage ... 37

MARKET SEAFOOD ... MP

LIBERTY FARM DUCK BREAST
pinot wild huckleberry gastrique, fromage blanc duck confit bread pudding, frisee
Fuji apple walnut & Pennyroyal Farm Velvet Sister salad ... 52

PAN ROASTED NIMAN RANCH PORK CHOP
whole grain mustard sauce, pumpernickel spaetzle, garlic fried Brussels sprouts ... 38

GRILLED PAINTED HILLS STEAK
Yukon Gold potato leek gratin, spinach, fried onions, cabernet glazed shallots
filet mignon ... 56 bavette ... 40

SIDES ...12

SMOKED PAPRIKA FRIES, MALT MAYO

FRISEE, FUJI APPLE, WALNUT & PENNYROYAL FARM VELET SISTER SALAD

GARLIC FRIED BRUSSELS SPROUTS