

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2011

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

PACIFIC RIM OYSTERS

six on the half shell, Meyer lemon & cracked black pepper mignonette ... 15

DUNGENESS CRAB MARTINI

habanero cocktail sauce, avocado, Square One vodka spritz, tortilla strips ... 17

GRILLED ASPARAGUS

house made bocconcini, basil, Niman Ranch ham, roasted peppers, Stella Cadente olive oil* ... 14

LIBERTY FARM DUCK PÂTÉ

pickled black chanterelles & red onions, herbed croûtes, tangerine mustard ... 12

CHICKEN SAUSAGE GRILLED FLATBREAD

sun dried tomato pesto, house made mozzarella, Mac garden oregano* ... 13

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

BOONT AMBER ALE BATTERED FISH & CHIPS

buttermilk chipotle slaw, paprika fries, rémoulade ... 15

ADOBADO PORK TACOS (3)

house made corn tortillas, pinto beans, cilantro rice, avocado, crema, salsa ... 15

SHAVED NEW YORK STEAK POPOVER SANDWICH

arugula salad, horseradish mashed potatoes, caramelized onion jus ... 15

MACBURGER ROYALE

Niman Ranch beef, Point Reyes blue cheese bacon sauce, Mendocino sea salt bun, paprika fries ... 15
add wild mushrooms ... 3

NIGHTLY NOODLES* ... 15

*VEGETARIAN VERSION AVAILABLE

Main Courses

VEGETARIAN SHEPHERD'S PIE

morel mushrooms, tempeh, sugar snap peas, carrots, baby turnips, leeks
olive oil mashed potatoes, Fiscalini cheddar ... 25

PAN ROASTED ARCTIC CHAR

asparagus, French fingerlings, caper berries, Meyer lemon tarragon beurre blanc ... 34

MARKET SEAFOOD

selected from our eco-friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

ham & mozzarella bread pudding, Marsala wine reduction ... 29

LIBERTY FARM DUCK BREAST

warm spinach, duck confit & Bermuda Triangle chèvre salad, yam gnocchi, tangerine marmalade ... 34

ROASTED RACK OF NIMAN RANCH LAMB

pistachio encrusted, Yukon Gold potato & celery root gratin, braised greens
roasted shallot Dijon mustard sauce ... 39

GRILLED NIMAN RANCH STEAK

coffee rubbed, bacon & green onion mashed potatoes, bourbon demi-glace
New York ... 39 filet mignon ... 42

Our dessert menu features a Honey Tangerine Soufflé with Grand Marnier & Chocolate Sauce.
Please order with your main course to allow time for preparation.

Sides ... 8

HAM & MOZZARELLA BREAD PUDDING

BACON & GREEN ONION MASHED POTATOES

PAPRIKA FRIES • YUKON GOLD POTATO & CELERY ROOT GRATIN

WARM SPINACH, DUCK CONFIT & BERMUDA TRIANGLE CHÈVRE SALAD

VEGETABLE SAUTÉ • ASPARAGUS WITH MEYER LEMON TARRAGON BEURRE BLANC

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.

ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.

PLEASE REFRAIN FROM USING YOUR CELL PHONE IN THE DINING ROOM OR CAFÉ.

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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