



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Small Plates*

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA  
white truffle honey, spiced nuts, fruit, house made sourdough ... 14

PACIFIC RIM OYSTERS  
six on the half shell, habanero & lime salsa ... 16

PAN SEARED SCALLOPS  
Mendocino uni vermouth cream, grilled sourdough, crispy leeks ... 18

GRILLED ASPARAGUS  
potato rosti, poached egg, La Quercia prosciutto, shaved Bellwether Farm pepato cheese,  
chive oil\* ... 16

GRILLED ITALIAN SAUSAGE PIZZETTA  
roasted Trumpet Royale mushrooms, house made mozzarella, pomodoro sauce,  
oregano & chile flake gremolata\* ... 14

LIBERTY FARM DUCK PATÉ  
tangerine mustard, pickled red onion, herb croûtes ... 12

EVENING SOUP ... 10

SEASONAL FIELD LETTUCES  
spiced hazelnuts, honey mustard vinaigrette ... 10  
add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

## *Big Plates*

FRIED MARY'S ORGANIC CHICKEN  
green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy,  
buttermilk slaw, cornbread ... 22

TACOS AL PASTOR  
slow roasted pork, house made corn tortillas, pinto beans, cilantro rice, pineapple salsa\* ... 17

MACBURGER ROYALE  
Ford Ranch grass fed beef, New York cheddar cheese, sun dried tomato mayo,  
house made pickle, toasted onion bun, salt & pepper fries ... 16  
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES\* ... 16

## *Main Courses*

### SAFFRON RISOTTO

sugar snap peas, morel mushrooms, grilled green onions, toasted pine nuts,  
Vella dry Jack cheese ... 26

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

pistachio, black olive & spinach sauté, confit & fromage blanc bread pudding,  
whole grain mustard sauce ... 37

### KOREAN BBQ NIMAN RANCH COUNTRY PORK CHOP

pork belly & shiitake mushroom fried rice, house made kimchi, bok choy stir fry ... 32

### ROASTED ROSEN RACK OF LAMB

walnut crust, arugula & Point Reyes Farmstead blue cheese salad, rosemary popover,  
cherry cabernet reduction ... 42

### GRILLED NIMAN RANCH STEAK

porcini butter, Yukon Gold potato gratin, bourbon glazed shallots  
bavette ... 29    filet mignon ... 42

*Our dessert menu features a Toasted Hazelnut Mascarpone Soufflé with Dark Chocolate Sauce.  
Please order with your main course to allow time for preparation.*

## *Sides* ... 8

SALT & PEPPER FRIES

ROASTED VEGETABLES

PORK BELLY & SHIITAKE MUSHROOM FRIED RICE

DUCK CONFIT & FROMAGE BLANC BREAD PUDDING

ARUGULA, CHERRY, WALNUT & POINT REYES FARMSTEAD BLUE CHEESE SALAD

## *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 | EXECUTIVE SOUS CHEF MICHAEL GORDON

*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. A three percent Mendocino  
Healthy Families fee is applied to your bill to help provide health insurance for our employees.*