



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

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, roasted jalapeño lime mignonette ... 16

PAN SEARED SCALLOPS
Thai salad, ponzu, wasabi cashew sauce ... 18

GRILLED ASPARAGUS
house made bocconcini, La Quercia prosciutto, fire roasted red peppers, basil,
Stella Cadente Meyer lemon olive oil, toasted pine nuts* ... 15

WHITE CLAM FLATBREAD
Trumpet Royale mushroom duxelles, garlic, Vella dry Jack cheese, mozzarella,
oregano & chile gremolata ... 16

LIBERTY FARM DUCK PATÉ
tangerine whole grain mustard, pickled red onions, herbed croûtes ... 12

EVENING SOUP ... 10

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

Cafe Plates

FRIED MARY'S ORGANIC CHICKEN
green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,
kale & bacon sauté, cornbread ... 24

MAYAN DUCK TACOS
house made corn tortillas, refried black beans, cilantro rice, habanero salsa* ... 17

MACBURGER ROYALE
Ford Ranch grass fed beef, New York cheddar, toasted onion bun, house made pickles,
fries, malt vinegar mayo ... 16
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

Main Courses

SPRING 2016

SAFFRON RISOTTO

sugar snap peas, black olive & sun dried tomato tapenade, crispy leeks, green onion oil, shaved Pennyroyal Farm Boont Corners Vintage cheese, toasted pine nuts ... 26

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

Humboldt Fog chèvre, walnut & arugula salad, confit fromage blanc bread pudding, cherry brandy reduction ... 37

KOREAN BBQ PORK CHOP

pork belly & shiitake mushroom fried rice, house made kimchi ... 32

BRAISED LAMB SHANK

mascarpone polenta, morel mushroom jus, braised greens ... 36

GRILLED STEAK

Point Reyes blue cheese creamed spinach, cabernet glazed shallots, crispy fingerling potatoes
filet mignon ... 42 bavette ... 29

The pork, lamb & steaks are sourced from Niman Ranch.

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A six-course chef's tasting menu is available.

Our dessert menu features a Cabernet Cherry Mascarpone Soufflé with Chocolate Sauce.

Please order with your main course to allow time for preparation.

Sides ... 8

DUCK CONFIT FROMAGE BLANC BREAD PUDDING

FRIES & MALT VINEGAR MAYO

ARUGULA, CHERRY, WALNUT & HUMBOLDT FOG CHÈVRE SALAD

PORK BELLY & SHIITAKE MUSHROOM FRIED RICE

POINT REYES FARMSTEAD BLUE CHEESE CREAMED SPINACH

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 LAWRENCE POTTER

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.