



# 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, smoked jalapeño lime mignonette ... 18

### WHITE CLAM FLATBREAD

Trumpet Royale mushroom duxelles, La Quercia prosciutto, garlic, mozzarella, oregano & chile gremolata ... 16

### TEMPURA SHRIMP TOAST

shiitake mushrooms, kumquat ponzu, wasabi cashew sauce, Thai salad ... 15

### TOMATO BISQUE & GRILLED CHEESE CROSTINI

morel mushrooms, Vella Jack cheese, grilled sourdough ... 12

### SMOKING DUCK

Liberty Farm duck breast carpaccio, arugula, Stella Cadente Meyer lemon olive oil, shaved Pennyroyal Boont Corners cheese, duck paté, croûtes, tangerine whole grain mustard, duck cracklings ... 17

### 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 CHICKEN

Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy, buttermilk slaw, cornbread ... 25

### DUCK AL PASTOR TACOS

house made corn tortillas, pinto beans, cilantro rice, pineapple salsa\* ... 17

### MACBURGER ROYALE

Ford Ranch grass fed beef, New York cheddar, toasted onion bun, house made pickles, fries, malt vinegar mayo ... 17     add wild mushrooms or applewood smoked bacon ... 3

### NIGHTLY NOODLES\* ... 17

# Main Courses

SPRING 2017

STELLA CADENTE MEYER LEMON OLIVE OIL ROASTED CAULIFLOWER  
puree of carrots, spinach, quinoa & pine nut sauté, sugar snap pea ginger butter sauce ... 28

## MARKET SEAFOOD

selected from our eco friendly list ... MP

## PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit bread pudding, frisée salad, pistachio encrusted fromage blanc,  
orange gastrique ... 37

## GRILLED NIMAN RANCH COUNTRY PORK CHOP

pork belly & kale sauté, mascarpone polenta, syrah morel jus ... 32

## ROASTED ROSEN RANCH RACK OF LAMB

walnut crust, Yukon Gold potato leek gratin, whole grain mustard sauce, sugar snap peas ... 42

## GRILLED NIMAN RANCH STEAK

Foyot sauce, rosemary sea salt crispy fingerling potatoes, grilled asparagus  
filet mignon ... 42    bavette ... 31

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

*Our dessert menu features a Frangelico Hazelnut Soufflé with Dark Chocolate Sauce.*

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

# Sides ... 8

GRILLED ASPARAGUS WITH FOYOT SAUCE

DUCK CONFIT BREAD PUDDING

FRENCH FRIES WITH MALT VINEGAR MAYO

SPINACH, QUINOA & PINE NUT SAUTÉ

PORK BELLY KALE SAUTÉ

*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 | SOUS CHEF LAWRENCE POTTER

*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.*