



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

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

Main Courses

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

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