



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
spiced nuts, truffle honey, sourdough ... 16

PACIFIC RIM OYSTERS
six on the half shell, Navarro Vineyards verjus & horseradish mignonette ... 18

GRILLED ASPARAGUS
house made bocconcini, La Quercia prosciutto, Stella Cadente Meyer lemon olive oil,
basil, toasted pine nuts ☞ ... 15

TEMPURA SHRIMP TOAST
shiitake mushrooms, kumquat ponzu, wasabi cashew sauce, Thai salad ... 16

PAN SEARED SCALLOPS
creamed leeks, morel mushroom demi glace, puff pastry, Vya dry vermouth spritz ... 18

SMOKING DUCK
Liberty Farm duck breast carpaccio, arugula, shaved Pennyroyal Boont Corners cheese,
duck pâté, 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 toast ... 3

Cafe Plates

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

MEDITERRANEAN LAMB BOWL
Niman Ranch lamb meatballs, quinoa tabouli, tzatziki, chermoula, toasted pistachios ☞ ... 17

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

NIGHTLY NOODLES ☞ ... 17

Main Courses

OLIVE OIL & SEA SALT ROASTED CAULIFLOWER
purée of carrots, kale & wild rice sauté, sugar snap peas, pea & ginger jus ... 28

MARKET SEAFOOD
selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST
hoisin sauce, duck confit fried rice, baby bok choy ... 38

GRILLED NIMAN RANCH PORK CHOP
adobo sauce, crema, roasted jalapeño & Vella Jack cheese tamale,
avocado, watercress, toasted pepita & lime salad ... 32

BRAISED ROSEN LAMB SHANK
cherry syrah reduction, arugula, walnut & Point Reyes Farmstead blue cheese salad,
thyme popover ... 37

GRILLED NIMAN RANCH STEAK
porcini butter sauce, rosemary & sea salt crispy fingerling potatoes, sautéed spinach
filet mignon ... 42 bavette ... 31

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

Sides ... 8

FRENCH FRIES, MALT VINEGAR MAYO

DUCK CONFIT FRIED RICE

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

ROSEMARY & SEA SALT CRISPY FINGERLING POTATOES, PORCINI BUTTER SAUCE

AVOCADO, WATERCRESS, TOASTED PEPITA & LIME 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 | SOUS CHEF JACK DRINNEN

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.