



# MACCALLUM HOUSE


*a boutique Mendocino hotel & restaurant*

## *Starters*

### 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

## *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