



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

PACIFIC RIM OYSTERS

on the half shell, Navarro Vineyards verjus & horseradish mignonette
M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

creamed leeks, morel mushroom demi glace, puff pastry, Vya dry vermouth spritz
2016 Rivino Viognier, Estate, Mendocino

SMOKING DUCK

Liberty Farm duck breast carpaccio, arugula, shaved Pennyroyal Boont Corners cheese,
duck pâté, croûtes, tangerine whole grain mustard, duck cracklings
2012 Panthea Pinot Noir, Klindt Vineyard, Anderson Valley

INTERMEZZO

rhubarb sorbet

GRILLED NIMAN RANCH FILET MIGNON

porcini butter sauce, rosemary & sea salt crispy fingerling potatoes, sautéed spinach
2013 Boatique Cabernet Sauvignon, Napa Valley

CHOCOLATE BUDINO

cabernet cherries, Chantilly cream
2014 Witching Stick Zinfandel Port, Fashauer Vineyard, Mendocino Ridge

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & Saturday

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 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.