



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Starters*

### PACIFIC RIM OYSTERS

six on the half shell, jalapeño lime mignonette ... 18

### CHIVE GNOCCHI

Trumpet Royale mushroom & clam duxelles, La Quercia prosciutto, shaved Sonoma dry Jack cheese ... 16

### ROASTED BEET SALAD

kumquats, frisée, Humboldt Fog chèvre, Stella Cadente Meyer lemon oil, tarragon\* ... 12

### MEDITERRANEAN FLAT BREAD

Niman Ranch lamb, chermoula sauce, tzatziki, roasted red pepper, black olives... 15

### LIBERTY FARM DUCK PÂTÉ

tangerine mustard, pickled red onions, herb croûtes ... 12

### EVENING SOUP ... 11

### FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 11

add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast ... 5

## *Main Courses*

### SAFFRON RISOTTO

sugar snap peas, leeks, black olive tapenade, shaved Pennyroyal Farm Boont Corners cheese, roasted pistachios\* ... 28

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

morel mushroom pinot noir jus, duck confit, spinach & quinoa ... 38

### SEARED NIMAN RANCH PORK CHOP

mascarpone polenta, soffrito, arugula, roasted pepper & house made mozzarella ... 29

### ROASTED ROSEN RACK OF LAMB

walnut crust, whole grain mustard sauce, scalloped potatoes gratin, braised greens ... 42

### GRILLED NIMAN RANCH STEAK

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