



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Starters*

### STEAMED MANILA CLAM CHOWDER

corn, red potatoes, applewood smoked bacon, sherry, lemon & chile gremolata, sourdough croutons ... 15

### COMANCHE CREEK HEIRLOOM TOMATO CAPRESE

house made mozzarella, crispy basil, Stella Cadente olive oil & balsamic reduction ... 12

### CITRUS VODKA CURED WILD KING SALMON

potato rösti, poached egg, chive crème fraîche, capers, cucumbers ... 16

### GRILLED FLATBREAD

Trumpet Royale mushroom duxelles, Vella Jack, arugula, toasted pine nuts ... 14

### LIBERTY FARM DUCK PATÉ

duck confit & frisée salad, peach mostarda, blackberry gastrique, herbed croûtes ... 12

### EVENING SOUP ... 9

### LE<sup>3</sup>R FARMS LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

## *Main Courses*

### SPAGHETTI SQUASH PUTTANESCA

heirloom tomatoes, roasted peppers, fennel, black olives, Trumpet Royale mushrooms, fried eggplant, cheese crisp ... 26

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED WILD KING SALMON

off the cob grilled corn, sugar snap peas, summer squash, romesco, chive oil ... 36

### PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, grilled peach, La Quercia prosciutto, Humboldt Fog chèvre, syrah reduction, juniper berry spaetzle ... 37

### GRILLED NIMAN RANCH COUNTRY PORK CHOP

roasted poblano, Vella Jack & maple glazed pork belly tamale, adobo sauce, crema, avocado, watercress & pine nut salad ... 31

### GRILLED NIMAN RANCH STEAK

buttercrunch lettuce wedge, Point Reyes Farmstead blue cheese, cherry tomatoes, chive mashed potatoes, zinfandel glazed shallots, black pepper & cherry compound butter

bavette ... 29    filet mignon ... 42

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