



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

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

'THE SMOKING GUN' WILD KING SALMON

citrus vodka cured, potato rösti, red onion, cucumber, dill, capers, crème fraîche
M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

grilled corn, avocado, applewood smoked bacon, watercress & lime salad,
ancho chile butter sauce

2013 Navarro Chardonnay, Premiere Reserve, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

grilled peach, arugula, La Quercia prosciutto & Humboldt Fog chèvre,
duck confit bread pudding, whole grain mustard sauce

2011 Panthea Pinot Noir, Londer Vineyard, Anderson Valley

INTERMEZZO

watermelon sorbet

GRILLED NIMAN RANCH FILET MIGNON

shiitake chimichurri, horseradish crème fraîche mashed potatoes,
fried onions, green beans almondine

2013 Turnbull Cabernet Sauvignon, Estate, Napa Valley

CHOCOLATE EXTRAVAGANZA

chocolate budino – cabernet cherries, whipped cream, praline

chocolate salted caramel swirl ice cream, chocolate & candied hazelnut truffle

Meyer Family Port, 11 year old Zinfandel, Mendocino

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

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 LAWRENCE POTTER

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.