

Summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2013

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

COMANCHE CREEK HEIRLOOM TOMATOES

applewood smoked bacon, house made mozzarella, Stella Cadente olive oil, balsamic drizzle
basil, sourdough croutons*... 14

YELLOWTAIL NIÇOISE SALAD

fennel & coriander encrusted, seared rare, red peppers, hard boiled egg, green beans
olives, crisped potato, roasted garlic dressing*... 16

GRILLED CLAM FLATBREAD

Trumpet Royale mushroom duxelles, mozzarella, oregano & chile gremolata ... 15

LIBERTY FARM DUCK PATÉ

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

SAFFRON RISOTTO

Niman Ranch ham, shrimp, Vella Jack, snap peas, romesco*... 15

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

FRIED MARY'S ORGANIC CHICKEN

green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy, buttermilk slaw, cornbread ... 20

PAN ROASTED ROCK FISH TACOS

house made corn tortillas, pinto beans, cilantro rice, fire roasted jalapeño aioli, pico de gallo, avocado*... 17

MACBURGER ROYALE

John Ford Ranch grass fed beef, Fiscalini white cheddar, smoked tomato BBQ sauce, house made pickle
sesame seed bun, garlic fries ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

Main Courses

EGGPLANT & HEIRLOOM TOMATO NAPOLEON

toasted pine nuts, shaved potato cheese & spinach, mascarpone polenta, roasted red pepper coulis ... 26

PAN SEARED SCALLOPS

scallion mashed potatoes, wasabi & snap pea butter sauce, Asian slaw ... 36

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, duck confit & grilled peach salad, Humboldt Fog chèvre, sweet potato rosti
blackberry syrah sauce ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

off the cob creamed corn, adobo sauce, avocado, bacon, watercress ... 29

GRILLED NIMAN RANCH STEAK

buttercrunch wedge, Point Reyes Farmstead blue cheese & cherry tomato salad,
cremini mushroom Lyonnaise potatoes, black olive chimichurri
filet mignon ... 42 hanger ... 35

Our dessert menu features a Cornmeal Berry Soufflé with Dark Chocolate Sauce.
Please order with your main course to allow time for preparation.

Sides ... 8

GARLIC FRIES

OFF THE COB CREAMED CORN WITH ADOBO SAUCE

SCALLION MASHED POTATOES WITH WASABI & SNAP PEA BUTTER SAUCE

ARUGULA, DUCK CONFIT, GRILLED PEACH & HUMBOLDT FOG CHÈVRE SALAD

BUTTERCRUNCH WEDGE, POINT REYES FARMSTEAD BLUE CHEESE & CHERRY TOMATO SALAD

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.

ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.

PLEASE REFRAIN FROM USING YOUR CELL PHONE IN THE DINING ROOM OR CAFÉ.

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE • A 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED
TO YOUR BILL TO HELP PROVIDE HEALTH INSURANCE FOR OUR EMPLOYEES.

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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