



MACCALLUM HOUSE

a Boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table
 wine *or* whiskey dinner pairing ... 135 per person
 without alcohol ... 90 per person

HEIRLOOM TOMATO CAPRESE

grilled flat bread, house made mozzarella, arugula pistachio pesto, basil,
 Stella Cadente extra virgin olive oil, balsamic drizzle
M.V. Roederer Estate Brut, Anderson Valley OR Brenne French Whisky

'THE SMOKING GUN' WILD KING SALMON

citrus vodka cured, rösti potato, red onion, cucumber, dill, capers, crème fraîche
2017 Rivino Viognier, Mendocino OR Glendronach 12 year Scotch

PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, La Quercia prosciutto, Pennyroyal Farm Velvet Sister cheese & grilled peach salad,
 yam chips, blackberry pinot noir gastrique
2015 Panthea Pinot Noir, Anderson Valley OR Teeling Single Grain Irish Whiskey

INTERMEZZO

watermelon sorbet

GRILLED NIMAN RANCH FILET MIGNON

Bulleit bourbon spritz, wild mushroom sauté, Lyonnaise potatoes, green beans & roasted almonds,
 horseradish crème fraîche, crispy fried onions,
2016 McNab Ridge Cabernet Sauvignon, Mendocino County OR Breckenridge Bourbon

CHOCOLATE BUDINO

cabernet cherries, vanilla ice cream, praline
M.V. Meyer Family Port OR Russell's Reserve 6 year Rye

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 and sourced locally; the meats are sustainably
 raised. Greens are grown in our own gardens or procured from partners 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.*