

MACCALLUM HOUSE

TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 135 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

PACIFIC RIM OYSTERS

on the half shell, jalapeño lime mignonette

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY

CHIVE POTATO GNOCCHI GRATIN

Trumpet Royale mushroom duxelles, La Quercia prosciutto,
Sonoma dry Jack cheese

2017 CROSSBARN CHARDONNAY, A PAUL HOBBS WINE, SONOMA COAST

or BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

LIBERTY FARM DUCK CONFIT

spinach & roasted beet sauté, Lyonnaise potatoes,
warm pistachio encrusted fromage blanc,
morel mushroom pinot noir reduction

2013 PANTHEA PINOT NOIR, ANDERSON VALLEY

or TEMPLETON RYE CARRIBEAN RUM CASK FINISH

GRILLED NIMAN RANCH FILET MIGNON

grilled asparagus, crispy fingerlings, bourbon butter sauce

2018 KOKOMO ZINFANDEL, DRY CREEK VALLEY

or WOODFORD RESERVE KENTUCKY BOURBON

POPPYSEED BEIGNETS

Meyer lemon curd, Chantilly cream, candied zests

2018 PENNY ROYAL FARM MUSCAT VIN DOOLSEY, ANDERSON VALLEY

or NIKKA WHISKY FROM THE BARREL *Japanese Whiskey*

*Outside seating - full service - reservations accepted for
tasting dinners only, but not required - must sit by 6pm*

MACCALLUM HOUSE

VEGETARIAN TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 135 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

FIELD LETTUCES

tangerines, roasted beets, radish, spiced hazelnuts,
herbed red wine vinaigrette

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or BUFFALO TRACE KENTUCKY STRAIGHT BOURBON WHISKEY

CHIVE POTATO GNOCCHI GRATIN

Trumpet Royale mushroom duxelles, Sonoma dry Jack cheese

2017 CROSSBARN CHARDONNAY, A PAUL HOBBS WINE, SONOMA COAST

or BRUICHLADDICH ISLAY BARLEY SINGLE MALT SCOTCH

MEDITERRANEAN FLATBREAD

roasted red peppers, chermoula sauce, tzatziki, black olives

2013 PANTHEA PINOT NOIR, ANDERSON VALLEY

or TEMPLETON RYE CARRIBEAN RUM CASK FINISH

OLIVE OIL AND SEA SALT ROASTED CAULIFLOWER

saffron risotto, shaved Boont Corners cheese, olive tapenade,
sugar snap pea & green onion jus

2018 KOKOMO ZINFANDEL, DRY CREEK VALLEY

or WOODFORD RESERVE KENTUCKY BOURBON

POPPYSEED BEIGNETS

Meyer lemon curd, Chantilly cream, candied zests

2018 PENNY ROYAL FARM MUSCAT VIN DOOLSEY, ANDERSON VALLEY

or NIKKA WHISKY FROM THE BARREL *Japanese Whiskey*

*Outside seating - full service - reservations accepted for
tasting dinners only, but not required - must sit by 6pm*