

# 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, verjus horseradish mignonette  
M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY  
*or* TALISKER 10 YEAR SINGLE MALT SCOTCH, ISLE OF SKYE

### PAN SEARED SCALLOPS

ginger lime wasabi butter sauce, scallion mashed potatoes,  
Thai slaw, sesame seeds, shiitake chips  
2019 PHILIPS HILL RIESLING, ANDERSON VALLEY  
*or* HIGHLAND PARK 12 YEAR SINGLE MALT WHISKY, ORKNEY

### LIBERTY FARM DUCK CONFIT

fried Brussels sprouts, garlic, La Quercia prosciutto,  
Vella dry Jack cheese & black pepper fan,  
whole grain mustard sauce  
2013 PANTHEA PINOT NOIR, SIREN VINEYARD, ANDERSON VALLEY  
*or* WHISTLEPIG RYE WHISKEY AGED 10 YEARS, VERMONT

### GRILLED PAINTED HILLS FILET MIGNON

creamed spinach, parsley butter fingerling potatoes,  
cabernet glazed roasted shallots, crispy fried onions  
2018 BOATIQUE CABERNET SAUVIGNON, LAKE COUNTY  
*or* ANGEL'S ENVY KENTUCKY STRAIGHT BOURBON WHISKEY

### CHOCOLATE PECAN TORTE

bourbon crème anglaise, candied pecans  
2016 MCNAB FAMILY RESERVE PORT  
*or* NIKKA COFFEY GRAIN WHISKY, JAPAN

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*Reservations Required - must be seated by 6:30 pm  
outside seating - full service*

# MACCALLUM HOUSE

## VEGETARIAN TASTING MENU

*Tasting dinner prepared for the entire table  
wine or whiskey dinner pairing ... 120 without alcohol ... 75 per person  
twenty percent gratuity applied to all tasting dinners*

### GRILLED FLAT BREAD

spinach, Humboldt Fog chèvre, balsamic drizzle,  
oregano & chile gremolata  
M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY  
*or* TALISKER 10 YEAR SINGLE MALT SCOTCH, ISLE OF SKYE

### FRIED BRUSSELS SPROUTS

garlic & dry jack fan  
2019 PHILIPS HILL RIESLING, ANDERSON VALLEY  
*or* HIGHLAND PARK 12 YEAR SINGLE MALT WHISKY, ORKNEY

### NORTH COAST FIELD LETTUCES

Fuji apple, pomegranate, radish, spiced hazelnuts,  
herbed red wine vinaigrette, Cowgirl Creamery Red Hawk croûte  
2013 PANTHEA PINOT NOIR, SIREN VINEYARD, ANDERSON VALLEY  
*or* WHISTLEPIG RYE WHISKEY AGED 10 YEARS, VERMONT

### ROASTED ACORN SQUASH

kale, wild mushrooms & quinoa sauté, roasted garlic walnut cream,  
pomegranate gastrique, fried sage  
2018 BOATIQUE CABERNET SAUVIGNON, LAKE COUNTY  
*or* ANGEL'S ENVY KENTUCKY STRAIGHT BOURBON WHISKEY

### CHOCOLATE PECAN TORTE

bourbon crème anglaise, candied pecans  
2016 MCNAB FAMILY RESERVE PORT  
*or* NIKKA COFFEY GRAIN WHISKY, JAPAN

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*Reservations Required - must be seated by 6:30 pm  
outside seating - full service*