

MACCALLUM HOUSE *Tasting*

Tasting dinner prepared for the entire table | served from 5:00 until 7:00

WINE OR WHISKEY DINNER PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*

twenty percent gratuity applied to all tasting dinners

PACIFIC RIM OYSTERS

on the half shell, Navarro Vineyards verjus horseradish mignonette

MV Roederer Estate Brut, Anderson Valley OR *Bruichladdich Islay Barley Single Malt*

PAN SEARED SCALLOPS

chanterelle duxelles, chive oil, rasher of bacon, puff pastry

21 Pennyroyal Farm Chardonnay, Hammer Olsen Vineyard, Anderson Valley OR *Teeling Single Grain Irish Whiskey*

LIBERTY FARM DUCK BREAST

fried Brussels sprouts, garlic, porcini bread pudding, huckleberry pinot noir reduction

18 Fathers & Daughters Pinot Noir; Ella's Reserve, Anderson Valley OR *Woodford Reserve Bourbon*

GRILLED PAINTED HILLS FILET MIGNON

Lyonnais potatoes, sautéed spinach, cabernet glazed shallots,

horseradish crème fraîche, fried onions

20 Boatique Cabernet Sauvignon, Lake County OR *Whistle Pig 10 year Rye Whiskey*

APPLE BEIGNET

salted caramel, cinnamon ice cream

Monte Volpe Tocai Friulano OR *Red Breast 12 yr. Irish Whiskey*

VEGETARIAN

WINE OR WHISKEY DINNER PAIRING ... 145 WITHOUT ALCOHOL ... 90 *per person*

EVENING SOUP

MV Roederer Estate Brut, Anderson Valley OR *Bruichladdich Islay Barley Single Malt*

FIELD LETTUCES

Fuji apple, pomegranate, radish, spiced nuts, herbed red wine vinaigrette

Cowgirl Creamery Red Hawk, croûte

22 Long Meadow Ranch Sauvignon Blanc, Rutherford, Napa Valley OR *Teeling Single Grain Irish Whiskey*

PORCINI GNOCCHI GRATIN

dry Jack cheese, chanterelle duxelles

21 Pennyroyal Farm Chardonnay, Anderson Valley OR *Woodford Reserve Bourbon*

ROASTED ACORN SQUASH

kale, wild mushrooms & quinoa sauté, roasted garlic walnut cream,

pomegranate gastrique, sage

18 Fathers & Daughters Pinot Noir; Ella's Reserve, Anderson Valley OR *Whistle Pig 10 year Rye Whiskey*

APPLE BEIGNET

salted caramel, cinnamon ice cream

Monte Volpe Tocai Friulano OR *Red Breast 12 yr. Irish Whiskey*

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 AARON WELGE

OPEN EVERY EVENING *bar & dining at 5:00*

MACCALLUMHOUSE.COM