



Tasting dinner prepared for the entire table

WITH WINE OR WHISKEY PAIRING ... 175    WITHOUT ALCOHOL ... 120    *per person*  
*twenty percent gratuity applied to all tasting dinners | served from 5:00 until 7:00*

PACIFIC RIM OYSTERS

three on the half shell, Navarro Vineyards verjus horseradish mignonette  
*MV Roederer Estate Brut, Anderson Valley OR Writer's Tears, Copper Pot Irish Whiskey, Ireland*

PAN SEARED SCALLOPS

chanterelle duxelles, rasher of bacon, house-made puff pastry, chive oil  
*22 Pennyroyal Farm Chardonnay, Anderson Valley OR Nikka Coffey Grain Japanese Whisky, Japan*

LIBERTY FARM PAN SEARED DUCK BREAST

pinot noir wild huckleberry gastrique, fromage blanc duck confit bread pudding, frisée, Fuji  
apple, walnut *e³ Pennyroyal Farm Velvet Sister salad*  
*22 Fathers e³ Daughters Pinot Noir; Ella's Reserve, Anderson Valley OR Widow Jane 10 year Bourbon, New York*

GRILLED PAINTED HILLS FILET MIGNON

Yukon Gold potato leek gratin, sauteed spinach, fried onions, cabernet glazed shallots  
*22 Duckhorn Cabernet Sauvignon, Napa Valley OR Whistlepig small batch 10 year Rye, Vermont*

APPLE BEIGNETS

cinnamon ice cream, salted caramel sauce, toasted walnuts  
*Navarro Late Harvest Riesling OR Angel's Envy Bourbon, Kentucky*

VEGETARIAN

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

CHANTERELLE DUXELLES

house-made puff pastry, chive oil  
*MV Roederer Estate Brut, Anderson Valley OR Nikka Coffey Grain Japanese Whisky, Japan*

FIELD LETTUCES

Fuji apple, pomegranate, radish, spiced hazelnuts, herbed red wine vinaigrette, Cowgirl Creamery  
Red Hawk croute  
*24 Long Meadow Ranch Sauvignon Blanc, Napa Valley OR Writer's Tears, Copper Pot Irish Whiskey, Ireland*

WILD MUSHROOM RAGU

pomodoro sauce, mascarpone polenta, arugula, mozzarella, roasted pepper, black olives,  
pistachios  
*22 Fathers e³ Daughters Pinot Noir; Ella's Reserve Anderson Valley OR Elijah Craig Bourbon Whiskey, Kentucky*

ROASTED ACORN SQUASH

quinoa, kale, wild mushrooms, cashew roasted garlic sauce, pomegranate balsamic reduction,  
fried sage  
*22 Kokomo Zinfandel, Dry Creek Valley OR Widow Jane 10 year Bourbon, New York*

APPLE BEIGNETS

cinnamon ice cream, salted caramel sauce, toasted walnuts  
*Navarro Late Harvest Riesling OR Angel's Envy Bourbon, Kentucky*

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EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF AARON WELGE

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.

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born  
illness, especially if you have certain medical conditions*

OPEN EVERY EVENING *bar e³ dining at 5:00*

MACCALLUMHOUSE.COM