

MACCALLUM HOUSE

TASTING MENU

*Tasting dinner prepared for the entire table
wine or whiskey dinner pairing ... 165 without alcohol ... 110 per person
twenty percent gratuity applied to all tasting dinners*

‘THE SMOKING GUN’ WILD KING SALMON
mezcal cured, grilled corn, watercress, avocado, bacon,
roasted peppers, toasted pepitas & lime salad
M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY
or BENRIACH 10 YEAR, SINGLE MALT SCOTCH, SPEYSIDE SCOTLAND

HEIRLOOM TOMATO CAPRESE
house made mozzarella, arugula pistachio pesto,
Stella Cadente extra virgin olive oil, aged balsamic vinegar, crostini
2020 PLEIADES CALIFORNIA ROSÉ OF SANGIOVESE, MENDOCINO
or HIGH WEST RYE, PARK CITY UTAH

LIBERTY FARM DUCK CONFIT
arugula, La Quercia prosciutto, Humboldt Fog chèvre &
grilled peach salad, yam chips, blackberry pinot noir gastrique
2014 PANTHEA PINOT NOIR, ESTATE VINEYARD, ANDERSON VALLEY
or GLENMORANGIE 10 YEAR, SINGLE MALT SCOTCH, TAIN SCOTLAND

GRILLED PAINTED HILLS FILET MIGNON
shiitake chimichurri, Lyonnaise potatoes, blue cheese crème fraîche,
fried onions, green beans & roasted almonds
2018 BOATIQUE CABERNET SAUVIGNON, LAKE COUNTY
or CROWN ROYAL, BLENDED CANADIAN WHISKY, CANADA

CHOCOLATE BUDINO
salted caramel sauce, vanilla bean ice cream, candied hazelnuts
MEYER FAMILY PORT, YORKVILLE
or BOWMORE 12 YEAR, ISLAY SINGLE MALT WHISKY, ISLAY SCOTLAND

*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 ... 145 without alcohol ... 90 per person
twenty percent gratuity applied to all tasting dinners*

EVENING SOUP
a nightly selection based on the best of the season
M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY
or BENRIACH 10 YEAR, SINGLE MALT SCOTCH, SPEYSIDE SCOTLAND

HEIRLOOM TOMATO CAPRESE
house made mozzarella, arugula pistachio pesto,
Stella Cadente extra virgin olive oil, aged balsamic vinegar, crostini
2020 PLEIADES CALIFORNIA ROSÉ OF SANGIOVESE, MENDOCINO
or HIGH WEST RYE, PARK CITY UTAH

NYE RANCH NORTH COAST FIELD LETTUCES
pluot, cucumber, radish, spiced hazelnuts, herbed red wine vinaigrette,
sourdough toast with Cowgirl Creamery Red Hawk
LONG MEADOW RANCH SAUVIGNON BLANC, RUTHERFORD NAPA VALLEY
or GLENMORANGIE 10 YEAR, SINGLE MALT SCOTCH, TAIN SCOTLAND

MEZE PLATE
falafel, fire roasted eggplant & cashew hummus,
quinoa tabbouleh, tzatziki, grilled flatbread
2020 BONNY DOON ‘LE CIGARE VOLANT’, CENTRAL COAST
or CROWN ROYAL, BLENDED CANADIAN WHISKY, CANADA

CHOCOLATE BUDINO
salted caramel sauce, vanilla bean ice cream, candied hazelnuts
MEYER FAMILY PORT, YORKVILLE
or BOWMORE 12 YEAR, ISLAY SINGLE MALT WHISKY, ISLAY SCOTLAND

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