



Tasting dinner to be prepared for the entire table

WINE OR WHISKEY DINNER PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*
twenty percent gratuity applied to all tasting dinners | served from 5:00 until 7:30

HEIRLOOM TOMATO CAPRESE

house-made mozzarella, arugula pistachio pesto, Stella Cadente extra virgin olive oil, balsamic reduction

MV Roederer Estate Brut, Anderson Valley OR *Low Gap Straight Bourbon Whiskey, Redwood Valley*

STEAMED CLAM & CORN CHOWDER

Hills Ranch bacon, Yukon Gold potatoes, sherry, cream, herbed croutons

21 Foursight Vin Gris of Pinot Noir, Anderson Valley OR *Red Breast 12 year Irish Whiskey*

LIBERTY FARM DUCK BREAST

arugula, prosciutto, Velvet Sister's cheese & grilled peach salad, sweet potato chips, blackberry pinot noir gastrique

21 Fathers & Daughters Pinot Noir, Ella's Reserve, Anderson Valley OR *Angels Envy Bourbon, Kentucky*

GRILLED PAINTED HILLS FILET MIGNON

Lyonnaise potatoes, chimichurri, porcini compound butter, green beans, cherry tomatoes, roasted almonds

21 Duckhorn Cabernet Sauvignon, Lake County OR *Basil Hayden Bourbon, Kentucky*

CHOCOLATE BUDINO

salted caramel sauce, vanilla bean ice cream, almond praline

Grahams '6 grapes' reserve port, Portugal OR *Oban 14 year Single Malt Scotch Whisky, Scotland*

VEGETARIAN

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

HEIRLOOM TOMATO CAPRESE

house-made mozzarella, arugula pistachio pesto, Stella Cadente extra virgin olive oil, balsamic reduction

MV Roederer Estate Brut, Anderson Valley OR *Low Gap Straight Bourbon Whiskey, Redwood Valley*

CORN CHOWDER

Yukon Gold potatoes, sherry, cream, herbed croutons

21 Foursight Vin Gris of Pinot Noir, Anderson Valley OR *Nikka Coffey Grain Whisky, Japan*

NYE RANCH LETTUCES

pluots, cucumber, radish, spiced hazelnuts, herbed red wine vinaigrette, Cowgirl Creamry Red Hawk croute

25 Long Meadow Ranch Sauvignon Blanc, Napa Valley OR *Basil Hayden Bourbon, Kentucky*

MEZZE PLATE

falafel, fire roasted eggplant hummus, tzatziki, quinoa tabouleh, grilled flat bread

21 Fathers & Daughters Pinot Noir, Ella's Reserve Anderson Valley OR *Michter's Rye Whiskey, Kentucky*

CHOCOLATE BUDINO

salted caramel sauce, vanilla bean ice cream, almond praline

Grahams '6 grapes' reserve port, Portugal OR *Oban 14 year Single Malt Scotch Whisky, Scotland*

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 & dining at 5:00

MACCALLUMHOUSE.COM