

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*

PACIFIC RIM OYSTERS

roasted jalapeño lime mignonette

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or BRUICHLADDICH ISLAY BARLEY

WHITE CLAM FLATBREAD

Trumpet Royale mushroom duxelles, garlic, Vella dry Jack cheese,
mozzarella, prosciutto, oregano & chile gremolata

2021 PENNYROYAL FARM CHARDONNAY, ANDERSON VALLEY

or BOWMORE 12 YEAR ISLAY

LIBERTY FARM DUCK CONFIT

whole grain mustard sauce, garlic fried Brussels sprouts,

Vella dry Jack fan

2014 PANTHEA PINOT NOIR, ESTATE VINEYARD, ANDERSON VALLEY

or ANGEL'S ENVY BOURBON

GRILLED PAINTED HILLS FILET MIGNON

arugula, Point Reyes blue cheese, walnut & dried cherry salad,

Lyonnais potatoes, horseradish crème fraîche,

cabernet glazed shallots, crispy fried onions

2018 BOATIQUE CABERNET SAUVIGNON, LAKE COUNTY

or WHISTLEPIG 10 YR. RYE

POPPY SEED BEIGNETS

Meyer lemon curd, Chantilly cream, candied zests

NAVARRO LATE HARVEST RIESLING

or TEELING SINGLE GRAIN IRISH WHISKEY

Reservations Required - must be seated by 6:30 pm

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*

THAI RED CURRY

broccoli, spinach, shiitake mushrooms, coconut milk,

ginger cilantro rice, sesame

M.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

or BRUICHLADDICH ISLAY BARLEY

ROASTED BEET SALAD

Satsuma tangerines, frisée, Humboldt Fog chèvre,

Stella Cadente Meyer lemon oil, spiced pecans

2022 LONG MEADOW RANCH SAUVIGNON BLANC, NAPA VALLEY

or BOWMORE 12 YEAR ISLAY

NORTH COAST FIELD LETTUCES

kumquat, Fuji apple, radish, spiced hazelnuts, herbed red wine

vinaigrette, Cowgirl Creamery Mt. Tam on sourdough toast

2014 PANTHEA PINOT NOIR, ESTATE VINEYARD, ANDERSON VALLEY

or ANGEL'S ENVY BOURBON

WILD MUSHROOM GNOCCHI

braised greens, butternut squash, sun-dried tomato almond pesto,

balsamic reduction, shaved Pennyroyal Farms Boont Corners cheese,

fried sage

2020 BONNY DOON 'LE CIGARE VOLANT', CENTRAL COAST

or WHISTLEPIG 10 YR. RYE

POPPY SEED BEIGNETS

Meyer lemon curd, Chantilly cream, candied zests

NAVARRO LATE HARVEST RIESLING

or TEELING SINGLE GRAIN IRISH WHISKEY

Reservations Required - must be seated by 6:30 pm