



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

PACIFIC RIM OYSTERS

on the half shell, grapefruit & black pepper granita

M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

puff pastry, clam & shiitake duxelles, port wine sauce

2015 Navarro Chardonnay, Premiere Reserve, Mendocino

PAN ROASTED LIBERTY FARM DUCK BREAST

kale, butternut squash, quinoa & duck confit sauté, whole grain mustard sauce

2010 Panthea Pinot Noir, Londer Vineyard, Anderson Valley

INTERMEZZO

tangerine sorbet

GRILLED FILET MIGNON

black pepper & coffee rub, bourbon butter sauce, chive mashed potatoes,

spinach & bacon sauté, crispy onions

2012 Preston Zinfandel, Dry Creek Valley

CHOCOLATE EXTRAVAGANZA

chocolate fudge brownie, salted caramel sauce, almond praline ·

candied hazelnut truffle · chocolate cabernet cherry ice cream

Meyer Family Port, Mendocino

Served 5:30 to 7:00 Sunday through Thursday, 5:30 to 7:30 Friday & Saturday

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 | EXECUTIVE SOUS CHEF MICHAEL GORDON

All of our food is prepared to order. Please relax and enjoy your experience.

Please refrain from using your cell phone in the dining room or café. A three percent Mendocino

Healthy Families fee is applied to your bill to help provide health insurance for our employees.