



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, horseradish Navarro Vineyards verjus mignonette
M.V. Roederer Estate Brut, Anderson Valley

DUNGENESS CRAB TAMALE

adobo sauce, crema, chili salt, pineapple, radish & lime salad
2014 Rivino Viognier, Estate, Mendocino

PAN ROASTED LIBERTY FARM DUCK BREAST

kale, butternut squash, quinoa & duck confit sauté, whole grain mustard sauce
2013 Panthea Pinot Noir, 'Siren', Anderson Valley

INTERMEZZO

hibiscus granita

GRILLED NIMAN RANCH FILET MIGNON

cracked black pepper, creamed spinach, cabernet glazed shallots, crispy fingerling potatoes
2012 Cesar Toxqui Zinfandel, Split Rock Ranch Vineyard, Mendocino

POPPY SEED BEIGNETS

Meyer lemon curd, chantilly cream, candied zests
2011 Monte Volpe Late Harvest Tocai Friulano, Mendocino

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

It's 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 | SOUS CHEF LAWRENCE POTTER

All items are prepared from scratch to order; please inform your server if you have time constraints. 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.