



MACCALLUM HOUSE

a Boutique Mendocino hotel & restaurant

Starters

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
spiced hazelnuts, truffle honey, sourdough ... 16

PACIFIC RIM OYSTERS
six on the half shell, bloody mary sauce ... 18

DUNGENESS CRAB COCKTAIL
habanero salsa, avocado, tortilla crisps ... 18

LIBERTY FARM DUCK CONFIT
frisée, warm sherry mustard vinaigrette, herbed croutons ... 17

POTATO GNOCCHI GRATIN
Trumpet Royale mushroom duxelles, Sonoma dry Jack cheese,
La Quercia prosciutto, chives ☞ ... 15

EVENING SOUP ... 11

FIELD LETTUCES
tangerines, roasted beets, radish, spiced hazelnuts, herbed red wine vinaigrette ... 11
add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast,
or avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 5

Case Plates

FRIED CHICKEN
Mary's free range chicken, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,
kale, Rancho Gordo hominy & sausage sauté ... 25 petite ... 19

WILD MUSHROOM TAMALES
watercress, pepitas, roasted red peppers, avocado, refried black beans, adobo sauce,
cashew lime cream* ... 18

SEARED AHI BOWL
sesame encrusted, ponzu sauce, ginger cilantro rice, kimchee, jammy egg, gochugaru aioli,
carrot, scallion & shiitake salad ☞ ... 19

MACBURGER ROYALE
John Ford Ranch grass fed beef, New York cheddar, toasted onion brioche bun, house made pickles,
smoked paprika fries, malt mayo ... 17 add wild mushrooms, avocado or applewood smoked bacon ... 3

NIGHTLY NOODLES ☞ ... 17

Main Courses

WILD MUSHROOM RISOTTO CAKES

mozzarella centers, winter greens & butternut squash sauté, pinot gastrique* ... 31

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

blood orange reduction, fromage blanc duck confit bread pudding, fried Brussels sprouts ... 38

BROILED NIMAN RANCH PORK CHOP

whole grain mustard sauce, Yukon Gold potato leek gratin, spinach & pork belly sauté ... 31

BRAISED ROSEN LAMB SHANK

morel mushroom syrah jus, buttered broccolini, thyme popover ... 37

GRILLED NIMAN RANCH STEAK

arugula, Point Reyes blue cheese, walnut & dried cherry salad, Lyonnaise potatoes, horseradish crème fraîche, cabernet glazed shallots, crispy fried onions
filet mignon ... 42 bavette ... 31

A six-course chef's tasting menu is available.

Our Bourbon Pecan Soufflé with Chocolate Sauce takes extra time to prepare; we suggest ordering with your main course.

Sides ... 8

FRIED BRUSSELS SPROUTS

SMOKED PAPRIKA FRIES, MALT MAYO

YUKON GOLD POTATO LEEK GRATIN

FROMAGE BLANC DUCK CONFIT BREAD PUDDING

ARUGULA, POINT REYES BLUE CHEESE, WALNUT & DRIED CHERRY SALAD

WATERCRESS, PEPITAS, ROASTED RED PEPPERS & AVOCADO SALAD

It's our mission to serve you the highest quality regional food in season. Our fruits, vegetables, and grains are organic and sourced locally; the meats are sustainably raised. Greens are grown in our own gardens or procured from partners committed to environmental and social responsibility.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JACK DRINNEN

Please refrain from using your cell phone in the dining room or café.

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

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