



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

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

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

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

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