



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Tasting Menu

Tasting dinner prepared for the entire table
 wine *or* whiskey dinner pairing ... 135 per person
 without alcohol ... 90 per person

DUNGENESS CRAB COCKTAIL

habanero salsa, avocado, tortilla crisps

2018 Dancing Coyote Grüner Veltliner, Clarksburg OR Slane 'triple casked' Irish Whiskey

POTATO GNOCCHI GRATIN

Trumpet Royale mushroom duxelles, Sonoma dry Jack cheese, La Quercia prosciutto, chives

2018 Es Okay Pinot Gris, Sebastopol OR Bruichladdich Rocks single malt Scotch

PAN ROASTED LIBERTY FARM DUCK BREAST

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

2015 Panthea Pinot Noir, Anderson Valley OR Russell's Reserve 6 year Rye

INTERMEZZO

tangerine sorbet

GRILLED NIMAN RANCH FILET MIGNON

arugula, Point Reyes blue cheese, walnut & dried cherry salad, Lyonnaise potatoes,
 horseradish crème fraîche, cabernet glazed shallots, crispy fried onions

2016 McNab Cabernet Sauvignon, Mendocino County OR Woodford Reserve Kentucky Bourbon

CHOCOLATE BUDINO

salted caramel sauce, vanilla bean ice cream, candied hazelnuts

2012 Brudocao Port, Zinfandel, Mendocino OR Brenne French Whiskey

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & Saturday



It is 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

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.