

Winter AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2014

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus & horseradish granita ... 16

DUNGENESS CRAB & BUTTERLEAF SALAD

avocado, roasted peppers, Green Goddess dressing, sourdough croutons ... 17

LIBERTY FARM DUCK FOUR WAYS

pastrami rubbed breast carpaccio, paté, confit & arugula salad, duck cracklings
shaved Vella dry Jack, wild Mendocino huckleberry gastrique ... 16

GRILLED WILD MUSHROOM PIZZETTA

Fra' Mani soppressata, pistachio pesto, house made mozzarella* ... 14

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

Big Plates

FRIED MARY'S ORGANIC CHICKEN

green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy, buttermilk slaw, cornbread ... 20

SHRIMP A LA DIABLA TACOS

house made corn tortillas, pinto beans, cilantro rice, habanero aioli, salsa, avocado* ... 17

MACBURGER ROYALE

Ford Ranch grass fed beef, Midnight Moon gouda, sun dried tomato mayo, house made pickle, onion bun
smoked paprika fries ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

Main Courses

WILD MUSHROOM GNOCCHI

braised greens, sun dried tomatoes, basil, garlic, extra virgin olive oil
shaved Bellwether Farms pepato cheese, toasted pine nuts ... 26

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

kale & butternut squash quinoa, shiitake & brandy demi glace ... 37

GRILLED NIMAN RANCH COUNTRY PORK CHOP

root vegetable mash, whole grain mustard sauce
braised fennel, cabbage, apples & bacon ... 29

GRILLED NIMAN RANCH FILET MIGNON

leek & potato gratin, arugula, Pt. Reyes Farmstead blue cheese, cherry & walnut salad
crispy onions, cabernet glazed shallots ... 42

Our dessert menu features a Tangerine Grand Marnier Soufflé with
Candied Zest and Dark Chocolate Sauce. Please order with your main course to
allow time for preparation.

Sides ... 8

SMOKED PAPRIKA FRIES

LEEK & POTATO GRATIN

ROOT VEGETABLE PUREÉ

DUCK CONFIT, KALE & BUTTERNUT SQUASH QUINOA

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

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.

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 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED TO YOUR BILL TO HELP PROVIDE
HEALTH INSURANCE FOR OUR EMPLOYEES.

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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