



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

PACIFIC RIM OYSTERS

six on the half shell, jalapeño lime mignonette ... 18

GRILLED FLATBREAD

pomodoro sauce, spinach, fromage blanc, La Quercia prosciutto, oregano & chile gremolata ☞ ... 16

DUNGENESS CRAB CAKES

red curry sauce, Thai mango slaw ... 18

LIBERTY FARM DUCK PÂTÉ

tangerine mustard, pickled red onions, herb croûtes ... 12

EVENING SOUP ... 11

FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 11
add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast ... 5

Main Courses

PORCINI GNOCCHI

braised greens, butternut squash, sundried tomato pesto, toasted pistachios, balsamic reduction, shaved Pennyroyal Farm Boont Corners cheese ... 29

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit spinach salad, roasted golden beets, Humboldt Fog chèvre, spiced pecans, tangerine gastrique ... 38

GRILLED NIMAN RANCH PORK CHOP

kale, pork belly & quinoa sauté, whole grain mustard sauce ... 29

SEARED VENISON MEDALLIONS

wild boar sausage yam hash, roasted Brussels sprouts & bacon, syrah demi glace ... 41

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