



# 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

### PACIFIC RIM OYSTERS

on the half shell, jalapeño lime mignonette  
*M.V. Roederer Estate Brut, Anderson Valley OR Brenne French Whisky*

### DUNGENESS CRAB CAKE

red curry sauce, Thai mango slaw  
*2017 Rivino Estate Viognier, Mendocino OR Alley 6 Rye*

### PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit spinach salad, roasted golden beets, Humboldt Fog chèvre,  
 spiced pecans, tangerine gastrique  
*2012 Panthea Pinot Noir, Siren Vineyard, Anderson Valley OR Writers Tears Irish Whiskey*

### INTERMEZZO

blood orange 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  
*2015 Boatique Cabernet Sauvignon, Napa Valley OR Glenglassaugh Evolution Scotch Whisky*

### CHOCOLATE ALMOND TORTE

praline, chipotle crème anglaise  
*Meyer Family Zinfandel Port, 11 year old, Mendocino OR Angel's Envy Bourbon*

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.*