

*Autumn* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

*Tasting Menu*

Tasting dinner prepared for the entire table ... 135 per person  
without wine ... 90 per person

DUNGENESS CRAB & BUTTERLEAF SALAD

avocado, roasted peppers, Green Goddess dressing, sourdough croutons

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

ancho chile butter sauce, bacon & watercress

2010 NAVARRO CHARDONNAY, PREMIERE RESERVE, ANDERSON VALLEY

LIBERTY FARM DUCK FOUR WAYS

pastrami rubbed breast carpaccio, paté, confit & arugula salad, duck cracklings

shaved Vella dry Jack, wild Mendocino huckleberry gastrique

2009 CLAUDIA SPRINGS PINOT NOIR, KLINDT VINEYARD, ANDERSON VALLEY

GRILLED NIMAN RANCH FILET MIGNON

Bulleit bourbon spritz, chimichurri, wilted spinach, leek & potato gratin, caramelized & crispy onions

2008 THE OJAI VINEYARD GRENACHE, THOMPSON VINEYARD, SANTA BARBARA COUNTY

CHOCOLATE EXTRAVAGANCE

chocolate pot de crème: crème chantilly, toasted pine nut brittle

cabernet cherry dark chocolate truffle · chocolate macaroon ice cream

2010 BRUTOCAO ZINFANDEL PORT, MENDOCINO

SERVED 5:30-7:30 SUNDAY THROUGH THURSDAY, 5:30-8:00 FRIDAY AND SATURDAY

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*It's 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.

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE • 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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