

*Celebrate* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

DECEMBER 31, 2013

NEW YEAR'S EVE MENU

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YELLOWTAIL

seared rare with wasabi cashew sauce, ponzu, sea palm,  
black sesame seeds & Asian slaw

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

DUNGENESS CRAB CAKE

Belgian endive, avocado & satsuma tangerine salad, habanero aioli

2012 NAVARRO DRY GEWURZTRAMINER, ESTATE, ANDERSON VALLEY

LIBERTY FARMS DUCK BREAST

pan roasted, arugula & duck confit salad,

warm pistachio encrusted fromage blanc, Mendocino wild huckleberry gastrique

2010 CLAUDIA SPRINGS PINOT NOIR, KLINDT VINEYARD, ANDERSON VALLEY

INTERMEZZO

blood orange granita

NIMAN RANCH FILET MIGNON

porcini dusted, Oregon truffle butter, pancetta & Yukon Gold potato gratin,  
zinfandel glazed shallots, crispy onions

2010 SEGHEISIO ZINFANDEL, OLD VINE, SONOMA

DARK CHOCOLATE BUDINO

cherry cabernet truffle, mini praline taco with vanilla bean ice cream,  
salted caramel sauce

N.V. MEYER FAMILY SYRAH PORT, YORKVILLE HIGHLANDS

6:30 SEATING \$125 • 9:30 SEATING \$135