

Summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

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

CORIANDER ENCRUSTED YELLOWTAIL

seared rare, green papaya salad, wasabi aioli, ponzu sauce
N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

grilled off-the-cob corn, sugar snap peas, shiitake mushrooms, romesco sauce, chive oil
2008 LONDER CHARDONNAY, KENT RITCHIE VINEYARD, SONOMA COAST

PAN SEARED LIBERTY FARM DUCK BREAST

juniper spaetzle, duck confit, sautéed spinach, Mendocino wild blackberry syrah sauce
2007 BAXTER PINOT NOIR, TOULOUSE VINEYARD, ANDERSON VALLEY

GRILLED NIMAN RANCH STEAK

Point Reyes farmstead blue cheese, butter lettuce wedge & cherry tomato salad
roasted fingerling potatoes, chimichurri sauce
2007 CARPE DIEM CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE DECADENCE

chocolate pot de creme & cherry whipped cream
chocolate truffle & chipotle sugar • chocolate stout sorbet
N.V. LAVENDER BLUE TAWNY SYRAH, CALIFORNIA

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

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

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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