

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

COMANCHE CREEK HEIRLOOM TOMATOES

applewood smoked bacon, house made mozzarella, Stella Cadente olive oil,
balsamic drizzle, basil, sourdough croutons

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

scallion mashed potatoes, wasabi & snap pea butter sauce

2010 PAUL MATHEW CHARDONNAY, WEEKS VINEYARD, RUSSIAN RIVER VALLEY

PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, duck confit & grilled peach salad, Humboldt Fog chèvre, blackberry syrah sauce

2010 CLAUDIA SPRINGS PINOT NOIR, KLINDT VINEYARD, ANDERSON VALLEY

MELON MOJITO GRANITA

GRILLED NIMAN RANCH FILET MIGNON

cremini mushroom Lyonnaise potatoes, black olive chimichurri

2009 CARPE DIEM CABERNET SAUVIGNON, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

fudge brownie with salted caramel sauce & candied pecans

hazelnut chocolate truffle · chocolate cabernet cherry swirl ice cream

N.V. TRENTADUE 'CHOCOLATE AMORE', ALEXANDER VALLEY

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

It is 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

45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM