

*Winters* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

DINNER ~ 2013

*Small Plates*

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA  
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

PACIFIC RIM OYSTERS  
six on the half shell, grapefruit & black pepper granita ... 16

STEAMED PACIFIC NORTHWEST MUSSELS  
shiitake mushrooms, sherry, cream, parsley ... 12

GRILLED FLATBREAD  
Niman Ranch ham, grilled pineapple, habanero smoked tomato sauce  
Vella Jack, house made mozzarella\* ... 14

BUTTERLEAF LETTUCE & POACHED FARM EGG SALAD  
sourdough croutons, applewood smoked bacon, black trumpet & sherry vinaigrette served warm \* ... 13

LIBERTY FARM DUCK PATÉ  
pickled red onions, herb croûtes, roasted Fuji apple & riesling mustard ... 12

EVENING SOUP... 9

SEASONAL FIELD LETTUCES  
spiced hazelnuts, honey mustard vinaigrette ... 9  
add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

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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.

# *Big Plates*

## FRIED CHICKEN

Rosie's Organic, green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy  
buttermilk slaw, jalapeño cornbread ... 19

## COCHINITA TACOS

traditional Yucatecan slow roasted pork, house made corn tortillas, refried black beans  
cilantro rice, avocado, crema, salsa\* ... 16

## MACBURGER ROYALE

John Ford Ranch grass fed beef, Nicasio Valley Square farmstead cheese  
sun dried tomato mayo, house made pickles, sesame seed bun, rosemary sea salt fries ... 16  
add wild mushrooms or applewood smoked bacon ... 3

## NIGHTLY NOODLES\* ... 16

# *Main Courses*

## ROASTED ACORN SQUASH

kale, apples, wild mushrooms & quinoa, roasted garlic cashew cream, fried sage ... 26

## MARKET SEAFOOD

selected from our eco friendly list ... MP

## PAN SEARED LIBERTY FARM DUCK BREAST

duck confit hash, brandied wild mushrooms, warm pistachio crusted fromage blanc, frisée ... 37

## GRILLED NIMAN RANCH FILET MIGNON

cracked black peppercorns, horseradish crème fraîche mashed potatoes, cabernet glazed shallots ... 42

Our dessert menu features a Bourbon Pecan Soufflé with Dark Chocolate Sauce.  
Please order with your main course to allow time for preparation.

\*VEGETARIAN VERSION AVAILABLE

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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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