

Autumn AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2011

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, horseradish & Navarro Vineyards verjus mignonette ... 16

DUNGENESS CRAB TAMALES

adobo sauce, crema, chile sea salt, pear, radish & lime salad ... 16

HOUSE MADE MOZZARELLA & PICKLED WILD MUSHROOMS

roasted peppers, tapenade, Stella Cadente olive oil, balsamic reduction ... 14

STEAMED CLAMS

green curry coconut broth, Thai cilantro, mint & lime zest gremolata ... 14

GRILLED FLATBREAD

caramelized onions, Camembert, Fuji apples, toasted walnuts ... 13

WARM SPINACH SALAD

Liberty Farm duck confit, roasted chestnuts, Cypress Grove Bermuda Triangle chèvre, cranberry vinaigrette* ... 14

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

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

Big Plates

PAN ROASTED AHI BURGER

seared rare, capers, red onions, green olives, wasabi aioli, toasted sesame seed bun, fennel slaw ... 16

CHICKEN CHORIZO TACOS (3)

house made corn tortillas, pinto beans, cilantro rice, avocado, salsa ... 16

CABERNET BRAISED NIMAN RANCH SHORT RIBS

mascarpone polenta, arugula, dried cherry & walnut salad ... 16

MACBURGER ROYALE

Niman Ranch beef, melted Midnight Moon cheese, whole grain mustard-mayo, house made half-sour pickles
toasted sesame seed bun, Mendocino sea salt & pepper fries ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

Main Courses

CANNELLONI ALLA GRATINATA

roasted butternut squash, caramelized onions, pumpkin seed pesto
Point Reyes farmstead blue cheese, sautéed chard, toasted pine nuts ... 27

FRESH FISH OF THE DAY

selected daily from our eco-friendly list ... MP

PAN SEARED DAY BOAT SCALLOPS

crab & corn fritter, Dungeness crab bisque sauce ... 39

ROASTED MARY'S ORGANIC CHICKEN FRICASSÉE

carrots, leeks, broccoli, Trumpet Royale mushrooms, buttermilk & green onion mashed potatoes ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

duck confit & fromage blanc bread pudding, frisée, wild mushroom brandy sauce ... 34

VENISON MEDALLIONS

wild boar sausage & yam hash, fried sage, Mendocino huckleberry syrah sauce ... 39

GRILLED NIMAN RANCH STEAK

encrusted in cacao nibs & black pepper, Yukon Gold potato & leek gratin, bacon, Dijon mustard sherry sauce
New York ... 39 filet mignon ... 42

Our dessert menu features an Apple Cheddar Soufflé with Gewürztraminer Caramel Sauce.
Please order with your main course to allow time for preparation.

Sides ... 8

CRAB & CORN FRITTER WITH DUNGENESS CRAB BISQUE SAUCE

LIBERTY FARM DUCK CONFIT & FROMAGE BLANC BREAD PUDDING

WILD BOAR SAUSAGE & YAM HASH • YUKON GOLD POTATO & LEEK GRATIN

BUTTERMILK & GREEN ONION MASHED POTATOES • SAUTÉED VEGETABLES

FRENCH FRIES WITH MENDOCINO SEA SALT & PEPPER

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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