



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Tasting Menu*

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

### PACIFIC RIM OYSTERS

six on the half shell, verjus horseradish mignonette  
*M.V. Roederer Estate Brut, Anderson Valley*

### PAN SEARED SCALLOPS

clam & shiitake mushroom duxelles  
*2012 Navarro Chardonnay Premiere Reserve, Anderson Valley*

### PAN ROASTED LIBERTY FARM DUCK BREAST

frisée, Fuji apple, walnut & Pennyroyal Farmstead Velvet Sister cheese,  
potato rosti, apple brandy reduction  
*2010 Panthea Pinot Noir, Anderson Valley*

### INTERMEZZO

Mendocino huckleberry granita

### VENISON MEDALLION

wild boar sausage & yam hash, fried sage, Mendocino huckleberry syrah demi glace  
*2012 Drew Syrah 'The Ornbaun', Mendocino Ridge*

### CHOCOLATE EXTRAVAGANCE

dark chocolate pudding: Mendocino wild huckleberry mousse, praline  
cabernet cherry truffle · rocky road ice cream  
*2002 Graziano, Syrah Tawny Dessert Wine, California*

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & 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.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF MICHAEL GORDON

*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. A three percent Mendocino  
Healthy Families fee is applied to your bill to help provide health insurance for our employees.*