



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

on the half shell, grapefruit & black pepper granita

M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

uni saffron risotto, chive oil, toasted pine nut & parsley salad

2013 Nelson Family Pinot Grigio, Estate, Mendocino

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit potato hash, frisée, warm pistachio crusted fromage blanc,
chanterelle & brandy reduction

2010 Panthea Pinot Noir, Londer Vineyard, Anderson Valley

INTERMEZZO

pear muscat sorbet

SEARED VENISON MEDALLION

chestnut & wild boar sausage bread pudding, huckleberry cabernet sauce, roasted vegetables

2012 Turnbull Cabernet Sauvignon, Napa Valley

CHOCOLATE EXTRAVAGANZA

chocolate candied ginger truffle . chocolate marquise with pistachio mousse .

chocolate cabernet cherry ice cream .

2002 Graziano Tawny Syrah Port, Mendocino

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

EXECUTIVE CHEF ALAN KANTOR | EXECUTIVE 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.