



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Starters*

### TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

white truffle honey, spiced nuts, fruit, house made sourdough ... 14

### PACIFIC RIM OYSTERS

six on the half shell, Bloody Mary sauce ... 16

### NIMAN RANCH SMOKED BEEF CARPACCIO

pastrami rub, shaved Vella Jack cheese, watercress, red onions, gaufrette potatoes, Stella Cadente Meyer lemon olive oil ... 16

### WILD MUSHROOM FLATBREAD

Italian sausage, sun dried tomato pesto, house made mozzarella\* ... 14

### CHIVE GNOCCHI

clam & Trumpet Royale mushroom duxelles, La Quercia prosciutto, shaved Bellwether Farms pepato cheese ... 15

### LIBERTY FARM DUCK PATÉ

roasted Fuji apple mostarda, pickled red onions, confit giblets, arugula & pear salad, herbed croûtes ... 12

### EVENING SOUP ... 10

### SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 10

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

## *Cafe Plates*

### FRIED CHICKEN

Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy, kale & bacon sauté, cornbread ... 24

### KOREAN BBQ DUCK TACOS

house made corn tortillas, kimchi, scallions, toasted sesame seeds, cilantro rice, black beans\* ... 17

### MACBURGER ROYALE

Ford Ranch grass fed beef, New York cheddar, toasted onion bun, house made pickles, fries, malt vinegar mayo ... 16     add wild mushrooms or applewood smoked bacon ... 3

### NIGHTLY NOODLES\* ... 16

# Main Courses

AUTUMN 2016

## WILD MUSHROOM CACCIATORE

mascarpone polenta, arugula, mozzarella, roasted pepper & dry cured olive salad ... 28

## MARKET SEAFOOD

selected from our eco friendly list ... MP

## PAN ROASTED LIBERTY FARM DUCK BREAST

kale, butternut squash, quinoa & duck confit sauté, whole grain mustard sauce ... 37

## GRILLED NIMAN RANCH COUNTRY PORK CHOP

potato & leek rösti, apple brandy reduction, toasted walnut,  
Pennyroyal Farmstead Velvet Sister cheese & frisée salad ... 32

## VENISON MEDALLIONS

wild boar sausage & yam hash, Mendocino huckleberry syrah demi glace,  
roasted vegetables ... 40

## GRILLED NIMAN RANCH STEAK

porcini rub, bacon & green onion mashed potatoes, bourbon butter sauce, sautéed spinach  
filet mignon ... 42    bavette ... 31

*A six-course chef's tasting menu is available.*

*Our dessert menu features a Point Reyes Blue Cheese, Pear & Walnut Soufflé with Port Wine Fig Syrup.*

*Please order with your main course to allow time for preparation.*

# Sides ... 8

FRIES & MALT VINEGAR MAYO

ROASTED VEGETABLES

KALE, BUTTERNUT SQUASH, QUINOA & DUCK CONFIT SAUTÉ

WILD BOAR SAUSAGE & YAM HASH

ARUGULA, MOZZARELLA, ROASTED PEPPER & DRY CURED OLIVE SALAD

# 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 | SOUS CHEF LAWRENCE POTTER

*All items are prepared from scratch to order; please inform your server if you have time constraints.*

*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.*