



# MACCALLUM HOUSE

*a Boutique Mendocino hotel & restaurant*

## Starters

### TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

spiced hazelnuts, truffle honey, sourdough ... 16

### PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus horseradish mignonette ... 18

### PAN SEARED SCALLOPS

shiitake duxelles, pinot noir demi glace, rasher of bacon, puff pastry ... 18

### CHANTERELLE FLATBREAD

pomodoro sauce, Italian sausage, onions, house made mozzarella, Vella dry jack, oregano & chili flake gremolata ☞ ... 15

### POINT REYES BLUE CHEESE & BUTTERLEAF SALAD

pears, La Quercia prosciutto, candied pecans ☞ ... 14

### SMOKING DUCK

Liberty Farm duck breast carpaccio, arugula, cracklings, Meyer lemon Stella Cadente olive oil, shaved Pennyroyal Farm Boont Corners cheese, duck paté, pickled red onions, croûtes ... 17

### EVENING SOUP ... 11

### FIELD LETTUCES

apple, radish, pomegranate, spiced hazelnuts, herbed red wine vinaigrette ... 11

add Cowgirl Creamery Red Hawk or Cypress Grove Humboldt Fog cheese on hazelnut toast, *or* avocado, Stella Cadente extra virgin olive oil, sea salt on sourdough toast ... 5

## Cafe Plates

### FRIED CHICKEN

Mary's free range chicken, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy, braised greens, jalapeño cornbread ... 25      petite ... 19

### THAI RED CURRY

broccoli, butternut squash, spinach, shiitake mushrooms, coconut milk, ginger cilantro rice ... 17

### BOUILLABAISSE

clams, mussels, rockfish, grilled toast, saffron aioli ... 19

### MACBURGER ROYALE

John Ford Ranch grass fed beef, New York cheddar, toasted onion brioche bun, house made pickles, smoked paprika fries, malt mayo ... 17      add wild mushrooms, avocado or applewood smoked bacon ... 3

### NIGHTLY NOODLES ☞ ... 17

## Main Courses

### ROASTED MAITAKE

pomodoro sauce, olive oil polenta, arugula, pistachio, black olives, red peppers, roasted garlic cashew cream ... 29

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit, butternut squash, kale & quinoa sauté, brandied chanterelles ... 38

### BROILED NIMAN RANCH PORK CHOP

rösti potato, Fuji apple mostarda, frisée, toasted walnuts, Pennyroyal Farm Velvet Sister cheese, whole grain mustard reduction ... 29

### PAN SEARED VENISON MEDALLIONS

roasted Brussels sprouts, yams & wild boar sausage, Mendocino huckleberry syrah gastrique ... 41

### GRILLED NIMAN RANCH STEAK

porcini butter sauce, spinach & bacon, crispy fingerling potatoes  
filet mignon ... 42      bavette ... 31

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

## Sides ... 8

SMOKED PAPRIKA FRIES, MALT MAYO

DUCK CONFIT, BUTTERNUT SQUASH, KALE & QUINOA SAUTÉ

FRISÉE, TOASTED WALNUTS, VELVET SISTER CHEESE & FUJI APPLES

ROASTED BRUSSELS SPROUTS, YAMS & WILD BOAR SAUSAGE

ARUGULA, PISTACHIO, BLACK OLIVES & RED PEPPER SALAD

*It is our mission* to serve you the highest quality regional food in season. Our fruits, vegetables, and grains are organic and sourced locally; the meats are sustainably raised. Greens are grown in our own gardens or procured from partners committed to environmental and social responsibility.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JACK DRINNEN

*Please refrain from using your cell phone in the dining room or café.*

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

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