



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, roasted jalapeño lime mignonette

M.V. Roederer Estate Brut, Anderson Valley

PAN SEARED SCALLOPS

clam & Trumpet Royale mushroom duxelles, crispy leeks

2015 Navarro Chardonnay, Premier Reserve, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

confit fromage blanc bread pudding, Humboldt Fog chèvre,
walnut & arugula salad, cherry brandy reduction

2012 Baxter Black Label Pinot Noir, Anderson Valley

INTERMEZZO

hibiscus granita

GRILLED FILET MIGNON

Point Reyes blue cheese creamed spinach, cabernet glazed shallots, crispy fingerling potatoes

2012 Turnbull Cabernet Sauvignon, Estate, Napa Valley

CHOCOLATE EXTRAVAGANZA

chocolate hazelnut torte: salted caramel sauce, candied hazelnuts

chocolate chipotle & anejo tequila truffle · chocolate port sorbet

2015 McNab Ridge Vintage 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 | SOUS CHEF LAWRENCE POTTER

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.