

*Winter* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

*Tasting Menu*

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

PACIFIC RIM OYSTERS

grapefruit & black pepper granita

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

GRILLED FLATBREAD

Niman Ranch ham, grilled pineapple, habanero smoked tomato sauce, Vella Jack, house made mozzarella

2008 ROBERT YOUNG CHARDONNAY, ALEXANDER VALLEY

PAN SEARED LIBERTY FARM DUCK BREAST

duck confit hash, brandied wild mushrooms, warm pistachio crusted fromage blanc, frisée

2010 LULA PINOT, ANDERSON VALLEY

GRILLED NIMAN RANCH FILET MIGNON

cracked black peppercorns, horseradish crème fraîche mashed potatoes, cabernet glazed shallots

2010 BLACKBIRD 'ARISE', MERITAGE, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate budino . chocolate & coconut truffle . chocolate & chocolate fudge brownie ice cream

N.V. MEYER FAMILY SYRAH PORT, YORKVILLE HIGHLANDS

SERVED 5:30-7:00 SUNDAY THROUGH THURSDAY, 5:30-7:30 FRIDAY AND SATURDAY

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*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.

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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

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE • A 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED  
TO YOUR BILL TO HELP PROVIDE HEALTH INSURANCE FOR OUR EMPLOYEES

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM

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DINNER ~ 2013

*Small Plates*

PACIFIC RIM OYSTERS

six on the half shell, grapefruit & black pepper granita ... 16

STEAMED PACIFIC NORTHWEST MUSSELS

shiitake mushrooms, sherry, cream, parsley ... 12

GRILLED FLATBREAD

Niman Ranch ham, grilled pineapple, habanero smoked tomato sauce, Vella Jack, house made mozzarella\* ... 14

BUTTERLEAF LETTUCE & POACHED FARM EGG SALAD

sourdough croutons, applewood smoked bacon, black trumpet & sherry vinaigrette served warm\* ... 13

LIBERTY FARM DUCK PATÉ

pickled red onions, herb croûtes, roasted Fuji apple & riesling mustard ... 12

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9    add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

*Main Courses*

ROASTED ACORN SQUASH

kale, apples, wild mushrooms & quinoa, roasted garlic cashew cream, fried sage ... 26

MARKET SEAFOOD

selected from our eco friendly list ... MP

PAN SEARED LIBERTY FARM DUCK BREAST

duck confit hash, brandied wild mushrooms, warm pistachio crusted fromage blanc, frisée ... 37

GRILLED NIMAN RANCH FILET MIGNON

cracked black peppercorns, horseradish crème fraîche mashed potatoes, cabernet glazed shallots ... 42

Our dessert menu features a Bourbon Pecan Soufflé with Dark Chocolate Sauce.  
Please order with your main course to allow time for preparation.

\*VEGETARIAN VERSION AVAILABLE