



# 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, grapefruit & black pepper granita ... 16

PAN SEARED SCALLOPS  
puff pastry, clam & shiitake duxelles, port wine sauce ... 18

ROASTED BEET SALAD  
Satsuma tangerines, Humboldt Fog chèvre, spiced pecans, frisée,  
Stella Cadente Meyer lemon olive oil ... 12

GRILLED TRUMPET ROYALE FLATBREAD  
pumpkin seed pesto, La Quercia prosciutto, house made mozzarella, Vella Jack\* ... 14

PORK BELLY FRIED RICE  
poached egg, house made kimchi ... 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 MARY'S ORGANIC CHICKEN  
green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,  
kale & bacon sauté, cornbread ... 24

COCHINITA TACOS  
traditional Yucatecan slow roasted pork, house made corn tortillas, refried black beans,  
cilantro rice, habanero salsa\* ... 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

### WILD MUSHROOM GNOCCHI

braised greens, sun dried tomatoes, basil, garlic, extra virgin olive oil, shaved Bellwether Farms Pepato cheese, toasted pine nuts ... 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

arugula, roasted pepper, mozzarella, black olive salad, creamy mascarpone polenta, pomodoro sauce ... 32

### SEARED VENISON MEDALLIONS

chestnut & wild boar sausage bread pudding, syrah demi glace, roasted vegetables ... 39

### GRILLED NIMAN RANCH STEAK

black pepper & coffee rub, bourbon butter sauce, chive mashed potatoes, spinach & bacon sauté, crispy onions                      filet mignon ... 42    bavette ... 29

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

## Sides ... 8

ROASTED VEGETABLES

FRIES & MALT VINEGAR MAYO

KALE, BUTTERNUT SQUASH, QUINOA & DUCK CONFIT SAUTÉ

ARUGULA, ROASTED PEPPER, MOZZARELLA & BLACK OLIVE SALAD

CHESTNUT & WILD BOAR SAUSAGE BREAD PUDDING

*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.*