



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, horseradish Navarro Vineyards verjus mignonette ... 16

DUNGENESS CRAB TAMALES
adobo sauce, crema, chili salt, pineapple, radish & lime salad ... 16

WILD MUSHROOM FLATBREAD
Italian sausage, sun dried tomato pesto, house made mozzarella* ... 14

ROASTED BEET & TANGERINE SALAD
arugula, Humboldt Fog chèvre, Stella Cadente Meyer lemon oil, spiced pecans ... 12

FRISÉE POACHED EGG SALAD
warm duck confit & sherry vinaigrette, sourdough croutons ... 14

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

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

WINTER 2017

PORCINI GNOCCHI

pomodoro sauce, mozzarella, roasted brassica, dry cured olives, fried capers ... 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

KOREAN BBQ PORK CHOP

shiitake mushroom fried rice, house made kimchi, chili oil, roasted cashews ... 32

BRAISED ROSEN RANCH LAMB SHANK

mascarpone polenta, cherry syrah jus, arugula, Point Reyes blue cheese & walnut salad ... 36

GRILLED NIMAN RANCH STEAK

cracked black pepper, creamed spinach, cabernet glazed shallots, crispy fingerling potatoes
filet mignon ... 42 bavette ... 31

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

Our dessert menu features a Grand Marnier Tangerine Soufflé with Chocolate Sauce.

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

Sides ... 8

FRIES & MALT VINEGAR MAYO

ROASTED BRASSICA

KALE, BUTTERNUT SQUASH, QUINOA & DUCK CONFIT SAUTÉ

ARUGULA, DRIED CHERRIES, POINT REYES BLUE CHEESE & WALNUT SALAD

SHIITAKE MUSHROOM FRIED RICE & KIMCHI

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.