



MACCALLUM HOUSE

a boutique Mendocino hotel & restaurant

Starters

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

Main Courses

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

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

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