



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

roasted jalapeño lime mignonette

M.V. Roederer Estate Brut, Anderson Valley

CHIVE GNOCCHI

Trumpet Royale mushroom duxelles, La Quercia prosciutto, shaved Boont Corners cheese
2014 Navarro Chardonnay, Premiere Reserve, Anderson Valley

PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit & spinach salad, warm pistachio crusted fromage blanc, tangerine reduction
2012 Panthea Pinot Noir, Klindt Vineyard, Anderson Valley

INTERMEZZO

hibiscus granita

GRILLED NIMAN RANCH FILET MIGNON

cabernet glazed shallots, potato leek gratin, roasted vegetables, crispy fried onions
2014 Cesar Toxqui Zinfandel, '100 year old vines' Russian River Valley

POPPYSEED BEIGNET

Meyer lemon curd, Chantilly cream, candied zests

2011 Monte Volpe Late Harvest Tocai Friulano, Mendocino

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & Saturday

It's 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 JACK DRINNEN

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.