



Tasting dinner prepared for the entire table

WITH WINE OR WHISKEY PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*  
*twenty percent gratuity applied to all tasting dinners | served from 5:00 until 7:00*

PACIFIC RIM OYSTERS

on the half shell, Navarro Vineyards verjus horseradish mignonette  
*MV Roederer Estate Brut, Anderson Valley* OR *Red Breast Irish Whiskey*

PAN SEARED SCALLOPS

chanterelle duxelles, rasher of bacon, puff pastry, chive oil  
*22 Long Meadow Ranch Sauvignon Blanc, Napa Valley* OR *Nikka Coffey Grain Japanese Whisky*

PAN SEARED DUCK BREAST

roasted Brussels sprouts & sweet potato, duck confit, pomegranate pinot noir gastrique  
*20 Fathers & Daughters Pinot Noir; Ella's Reserve, Anderson Valley* OR *Angel's Envy Rye*

GRILLED PAINTED HILLS FILET MIGNON

pave potatoes, sauteed spinach, cabernet glazed shallots, horseradish crème fraîche  
*19 Dry Creek Vineyard 'Mariner' Meritage Blend, Dry Creek Valley* OR *Woodford Reserve Bourbon*

DARK CHOCOLATE PUDDING

hazelnut mousse  
*Witchingstick Zinfandel Port* OR *Oban Single Malt Scotch*

VEGETARIAN

WITH WINE OR WHISKEY PAIRING ... 145 WITHOUT ALCOHOL ... 90 *per person*

CHANTERELLE DUXELLES

puff pastry, chive oil  
*MV Roederer Estate Brut, Anderson Valley* OR *Johnny Walker Black*

TAMAL RAJAS

roasted poblanos, queso fresco, refried black beans, smoked habanero salsa  
*22 Long Meadow Ranch Sauvignon Blanc, Napa Valley* OR *Nikka Coffey Grain Japanese Whisky*

ARUGULA SALAD

Fuji apples, walnuts, Pennyroyal Farm Velvet Sister cheese  
*20 Bonny Doon 'Le Cigar Volant' Rhone Blend, Central Coast* OR *Red Breast Irish Whiskey*

WILD MUSHROOM RISOTTO

kale, butternut squash, pistachios, sage, brown butter  
*20 Fathers & Daughters Pinot Noir, Ella's Reserve, Anderson Valley* OR *Angel's Envy Rye*

DARK CHOCOLATE PUDDING

hazelnut mousse  
*Witchingstick Zinfandel Port* OR *Oban Single Malt Scotch*

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JORDAN ROSE

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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.

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born  
illness, especially if you have certain medical conditions*

OPEN EVERY EVENING *bar & dining at 5:00*

MACCALLUMHOUSE.COM