



Tasting dinner prepared for the entire table

WINE OR WHISKEY DINNER PAIRING ... 165 WITHOUT ALCOHOL ... 110 *per person*
twenty percent gratuity applied to all tasting dinners | served from 5:00 until 7:30

'SMOKING GUN' WILD SALMON

pastrami spice cured, chive crème fraîche, cucumber, gaufrette potato chips, salmon caviar
MV Roederer Estate Brut, Anderson Valley OR Woodford Reserve Bourbon, Kentucky

HEIRLOOM TOMATO CAPRESE

house-made mozzarella, arugula pistachio pesto, herbed croutons, Stella Cadente extra virgin olive oil, balsamic reduction
22 Pleiades Rose of Sangiovese, a Sean Thackrey wine, Mendocino OR High West Double Rye, Utah

LIBERTY FARM DUCK BREAST

arugula, prosciutto, Humboldt Fog chevre & grilled peach salad, sweet potato chips, blackberry pinot noir gastrique
20 Fathers & Daughters Pinot Noir, Ella's Reserve, Anderson Valley OR Angels Envy Bourbon, Kentucky

GRILLED PAINTED HILLS FILET MIGNON

Low Gap Bourbon spritz, green bean, cherry tomato & roasted almond sauté, Yukon Gold potato leek gratin, mushrooms, fried onions
20 Boatique Cabernet Sauvignon, Lake County OR Bardstown Bourbon, Kentucky

CHOCOLATE BUDINO

salted caramel sauce, vanilla bean ice cream, candied pecans
Meyer Family Port OR Oban 14 year Single Malt Scotch Whisky, Scotland

VEGETARIAN

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

NYE RANCH LETTUCES

pluot, cucumber, radish, spiced hazelnuts, herbed red wine vinaigrette, Cowgirl Creamery Red Hawk, sourdough toast
MV Roederer Estate Brut, Anderson Valley OR Basil Hayden Bourbon, Kentucky

HEIRLOOM TOMATO CAPRESE

house-made mozzarella, arugula pistachio pesto, herbed croutons, Stella Cadente extra virgin olive oil, balsamic reduction
22 Pleiades Rosé of Sangiovese, a Sean Thackrey Wine, Mendocino OR High West Double Rye, Utah

CORN CHOWDER

Yukon Gold potatoes, cream, sherry, basil, gremolata
22 Breggo Chardonnay, Anderson Valley OR Bulleit Bourbon, Kentucky

ROASTED MAITAKE

zucchini noodles, puttanesca, mozzarella, olive oil polenta, roasted garlic cashew sauce
22 Kokomo Zinfandel, Dry Creek Valley OR Michter's Single Barrel Straight Rye Whiskey, Kentucky

GRILLED PEACH NAPOLEON

puff pastry, arborio rice pudding, blackberry coulis, Chantilly cream
Navarro Late Harvest Gewurztraminer OR Whistlepig 10 year Rye, Vermont

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF AARON WELGE

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

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