

*Autumn* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

DINNER MENU ~ 2011

*Starters*

PACIFIC RIM OYSTERS

six on the half shell, horseradish & Navarro Vineyards verjus mignonette ... 16

DUNGENESS CRAB TAMALES

adobo sauce, crema, chile sea salt, pear, radish & lime salad ... 16

HOUSE MADE MOZZARELLA & PICKLED WILD MUSHROOMS

roasted peppers, tapenade, Stella Cadente olive oil, balsamic reduction ... 14

STEAMED CLAMS

green curry coconut broth, Thai cilantro, mint & lime zest gremolata ... 14

GRILLED FLATBREAD

caramelized onions, Camembert, Fuji apples, toasted walnuts ... 13

WARM SPINACH SALAD

Liberty Farm duck confit, roasted chestnuts, Cypress Grove Bermuda Triangle chèvre, cranberry vinaigrette\* ... 14

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

*Main Courses*

CANNELLONI ALLA GRATINATA

roasted butternut squash, caramelized onions, pumpkin seed pesto  
Point Reyes farmstead blue cheese, sautéed chard, toasted pine nuts ... 27

FRESH FISH OF THE DAY

selected daily from our eco-friendly list ... MP

PAN SEARED DAY BOAT SCALLOPS

crab & corn fritter, Dungeness crab bisque sauce ... 39

ROASTED MARY'S ORGANIC CHICKEN FRICASSÉE

carrots, leeks, broccoli, Trumpet Royale mushrooms, buttermilk & green onion mashed potatoes ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

duck confit & fromage blanc bread pudding, frisée, wild mushroom brandy sauce ... 34

VENISON MEDALLIONS

wild boar sausage & yam hash, fried sage, Mendocino huckleberry syrah sauce ... 39

GRILLED NIMAN RANCH STEAK

encrusted in cacao nibs & black pepper, Yukon Gold potato & leek gratin, bacon, Dijon mustard sherry sauce  
New York ... 39      filet mignon ... 42

EXTRA SIDE DISHES ... 8

\*VEGETARIAN VERSION AVAILABLE

Our dessert menu features an Apple Cheddar Soufflé with Gewürztraminer Caramel Sauce.  
Please order with your main course to allow time for preparation.