

*Spring* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

DINNER MENU ~ 2011

*Starters*

PACIFIC RIM OYSTERS

six on the half shell, Meyer lemon & cracked black pepper mignonette ... 15

DUNGENESS CRAB MARTINI

habanero cocktail sauce, avocado, Square One vodka spritz, tortilla strips ... 17

GRILLED ASPARAGUS

house made bocconcini, basil, Niman Ranch ham, roasted peppers, Stella Cadente olive oil\* ... 14

LIBERTY FARM DUCK PÂTÉ

pickled black chanterelles & red onions, herbed croûtes, tangerine mustard ... 12

CHICKEN SAUSAGE GRILLED FLATBREAD

sun dried tomato pesto, house made mozzarella, mac garden oregano\* ... 13

EVENING SOUP ... 9

SEASONAL FIELD LETTUCES

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

*Main Courses*

VEGETARIAN SHEPHERD'S PIE

morel mushrooms, tempeh, sugar snap peas, carrots, baby turnips, leeks  
olive oil mashed potatoes, Fiscalini cheddar ... 25

PAN ROASTED ARCTIC CHAR

asparagus, French fingerlings, caper berries, Meyer lemon tarragon beurre blanc ... 34

MARKET SEAFOOD

selected from our eco-friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

ham & mozzarella bread pudding, Marsala wine reduction ... 29

LIBERTY FARM DUCK BREAST

warm spinach, duck confit & Bermuda Triangle chèvre salad, yam gnocchi, tangerine marmalade ... 34

ROASTED RACK OF NIMAN RANCH LAMB

pistachio encrusted, Yukon Gold potato & celery root gratin, braised greens  
roasted shallot Dijon mustard sauce ... 39

GRILLED NIMAN RANCH STEAK

coffee rubbed, bacon & green onion mashed potatoes, bourbon demi-glace  
New York ... 39      filet mignon ... 42

EXTRA SIDE DISHES ... 8

\*VEGETARIAN VERSION AVAILABLE

Our dessert menu features a Honey Tangerine Soufflé with Grand Marnier & Chocolate Sauce.  
Please order with your main course to allow time for preparation.