

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

DINNER MENU ~ 2010

Starters

SELECT PACIFIC RIM OYSTERS

six on the half shell, tangerine & jalapeño granita ... 15

SHRIMP-SHIITAKE TOAST

green papaya & cashew salad, ponzu sauce, red curry aioli ... 12

ROASTED BEET SALAD

Humboldt Fog chèvre, red onions, candied pecans, frisée, Stella Cadente Meyer lemon olive oil ... 12

GRILLED FLATBREAD

Niman Ranch ham, sunchokes, sun-dried tomato pesto, house made mozzarella, oregano & chile gremolata* ... 13

CABERNET BRAISED NIMAN RANCH SHORT RIBS & PAPPARDELLE

arugula, Point Reyes Farmstead blue cheese, dried cherry & walnut salad ... 15

EVENING SOUP ... 9

SEASONAL FIELD LETTUCES

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

Main Courses

WILD MUSHROOM TERRINE

truffled whipped potatoes, soffritto ... 25

PAN ROASTED HALIBUT

sauté of Dungeness crab, Meyer lemon, fennel & roasted pepper, farro, brown butter ... 36

PAN SEARED SCALLOPS

Trumpet Royale duxelles, crisp bacon, fried onions, mashed potatoes, port sauce ... 35

MARY'S ORGANIC CHICKEN & DUMPLINGS

snap peas, carrots, morels ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

endive, duck confit & blood orange salad, sweet potato pancake, rhubarb conserve ... 34

ROASTED RACK OF NIMAN RANCH LAMB

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

GRILLED NIMAN RANCH STEAK FRITES

chimichurri sauce, asparagus, béarnaise
hanger steak ... 35 filet mignon ... 42

EXTRA SIDE DISHES ... 8

*VEGETARIAN VERSION AVAILABLE

Our dessert menu features a Cherry Mascarpone Soufflé with Bittersweet Chocolate Sauce.
Please order with your main course to allow time for preparation.