

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

Tasting dinner prepared for the entire table ... 135 per person
without wine ... 90 per person

SHRIMP-SHIITAKE TOAST

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

NV ROEDERER ESTATE BRUT, ANDERSON VALLEY

PAN SEARED SCALLOPS

Trumpet Royale duxelles, crisp bacon, fried onions

2007 LONDER CHARDONNAY, KENT RITCHIE VINEYARD, SONOMA COAST

PAN SEARED LIBERTY FARM DUCK BREAST

endive, duck confit & blood orange salad, rhubarb conserve

2007 BREGGO PINOT NOIR, ANDERSON VALLEY

INTERMEZZO: TANGERINE & JALAPEÑO GRANITA

GRILLED NIMAN RANCH FILET MIGNON

truffled mashed potatoes, port sauce

2004 PAUL DOLAN "DEEP RED", MENDOCINO • ORGANIC

CHOCOLATE DECADENCE

chocolate marquise with caramel whipped cream & praline

mocha truffle • chocolate toasted almond ice cream

2005 BRUTOCAO ZINFANDEL PORT, MENDOCINO

SERVED 5:30-7:30 SUNDAY THROUGH THURSDAY, 5:30-8:00 FRIDAY AND SATURDAY

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.

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

PLEASE REFRAIN FROM USING YOUR CELL PHONE IN THE DINING ROOM OR CAFE

45020 ALBION STREET • MENDOCINO, CALIFORNIA • 707.937.0289 • MACCALLUMHOUSE.COM