

Summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2010

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

COMANCHE CREEK HEIRLOOM TOMATO BLT SALAD

house made mozzarella, applewood smoked bacon, basil, arugula, Stella Cadente olive oil, balsamic drizzle* ... 14

CAESAR SALAD

smoked trout, shaved Bellwether Farms San Andreas cheese, dry cured olives, roasted peppers, garlic croutons ... 14

YELLOWTAIL CEVICHE

corn, tomatoes, lime, onions, jalapeño, avocado, tortilla strips ... 14

GRILLED CLAM FLATBREAD

Trumpet Royale mushroom duxelles, garlic, Vella dry Jack, oregano & chile gremolata ... 13

LIBERTY FARM DUCK & LITTLE RIVER SHIITAKE STIR FRY

butter lettuce wraps, toasted cashews, ginger plum sauce* ... 13

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

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

Big Plates

PAN CHARRED ROCK COD TACOS

house made corn tortillas, pinto beans, cilantro rice, avocado, salsa fresca, habanero aióli ... 15

THAI RED CURRY

Mary's organic chicken, squash, carrots, snap peas, coconut rice* ... 15

BOONT AMBER ALE BRAISED PULLED PORK SANDWICH

chocolate nibby BBQ sauce, salt & pepper fries, buttermilk slaw ... 15

MACBURGER ROYALE

Niman Ranch beef, heirloom tomato, Vella Jack, mustard-mayo, sesame seed bun, house cured dill pickle salt & pepper fries ... 15 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 15

*VEGETARIAN VERSION AVAILABLE

Main Courses

ROASTED EGGPLANT NAPOLEON

heirloom tomatoes, pesto, mozzarella, soffritto, cheese tuile, mascarpone polenta, balsamic reduction ... 25

PAN ROASTED HALIBUT

green beans, almonds, brown butter with capers & sage, roasted fingerling potatoes, green goddess aioli ... 36

PAN SEARED SCALLOPS

fried onions, chive quinoa, tomato beurre rosé, romesco ... 35

ROASTED MARY'S ORGANIC CHICKEN

Niman Ranch ham & Fiscalini cheddar Yukon Gold potato gratin, tarragon sauce ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

warm peach, arugula & duck confit salad, Cypress Grove Purple Haze chèvre, yam fritters
Mendocino wild blackberry sauce ... 34

GRILLED NIMAN RANCH PORK LOIN

chipotle rub, grilled off-the-cob creamed corn, cress & cherry tomato salad ... 31

GRILLED NIMAN RANCH STEAK

bacon & green onion mashed potatoes, horseradish crème fraîche, zinfandel reduction
New York ... 39 filet mignon ... 42

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

Sides ... 8

SALT & PEPPER FRIES • VEGETABLE SAUTÉ

BACON & GREEN ONION MASHED POTATOES

WARM PEACH, ARUGULA & DUCK CONFIT SALAD

NIMAN RANCH HAM & FISCALINI CHEDDAR YUKON GOLD POTATO GRATIN

GRILLED OFF-THE-COB CREAMED CORN • CRESS & CHERRY TOMATO SALAD

It's 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.

ALL OF OUR FOOD IS PREPARED TO ORDER. PLEASE RELAX AND ENJOY YOUR EXPERIENCE.

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

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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