

Summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

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

PAN SEARED SCALLOPS

grilled off-the-cob creamed corn, sugar snap peas, romesco sauce, crispy onions, basil olive oil

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

COMANCHE CREEK HEIRLOOM TOMATO CAPRESE

house made mozzarella, fried basil, balsamic drizzle, Stella Cadente extra virgin olive oil

2010 PRESTON SAUVINGON BLANC, DRY CREEK VALLEY

PAN SEARED LIBERTY FARM DUCK BREAST

sage spaetzle, Mendocino wild blackberry sauce

2009 BAXTER PINOT NOIR, LANGLEY VINEYARD

GRILLED NIMAN RANCH FILET

shiitake mushroom chimichurri, green onion mashed potatoes, Caesar salad

2009 BLACKBIRD 'ARISE', MERITAGE, NAPA VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate Frangelico pot de crème • chocolate ginger truffle • chocolate pecan praline ice cream

2005 McNAB PUERTO, MENDOCINO

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

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 • A 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED
TO YOUR BILL TO HELP PROVIDE HEALTH INSURANCE FOR OUR EMPLOYEES

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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