

*Autumn* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

CAFÉ MENU ~ 2013

*Small Plates*

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA

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

PACIFIC RIM OYSTERS

six on the half shell, Navarro Vineyards verjus & horseradish granita ... 16

STEAMED PACIFIC NORTHWEST MUSSELS

sausage, spicy tomato broth, rouille toast ... 12

DUNGENESS CRAB & BUTTERLEAF SALAD

avocado, roasted peppers, Green Goddess dressing, sourdough croutons ... 17

LIBERTY FARM DUCK FOUR WAYS

pastrami rubbed breast carpaccio, paté, confit & arugula salad, duck cracklings  
shaved Vella dry Jack, wild Mendocino huckleberry gastrique ... 16

GRILLED WILD MUSHROOM PIZZETTA

Fra' Mani soppressata, pistachio pesto, house made mozzarella\*... 14

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

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

*Big Plates*

FRIED MARY'S ORGANIC CHICKEN

green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy, buttermilk slaw, cornbread ... 20

SHRIMP A LA DIABLA TACOS

house made corn tortillas, pinto beans, cilantro rice, habanero aioli, salsa, avocado\*... 17

MACBURGER ROYALE

Ford Ranch grass fed beef, Midnight Moon gouda, sun dried tomato mayo, house made pickle, onion bun  
horseradish salt fries ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES\* ... 16

\*VEGETARIAN VERSION AVAILABLE

## *Main Courses*

### WILD MUSHROOM GNOCCHI

braised greens, sun dried tomatoes, basil, garlic, extra virgin olive oil  
shaved Bellwether Farms pepato cheese, toasted pine nuts ... 26

### PAN SEARED SCALLOPS

ancho chile butter sauce, bacon, avocado & watercress, Yukon Gold mashed potatoes ... 36

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

kale & butternut squash quinoa, chanterelle & brandy demi glace ... 37

### GRILLED NIMAN RANCH COUNTRY PORK CHOP

root vegetable mash, whole grain mustard sauce  
chestnut, apple, Nicasio Valley Square cheese & endive salad ... 29

### BRAISED WAGYU SHORT RIBS

Masami Ranch, boneless, cherry cabernet sauce, mascarpone polenta  
arugula, walnut & Point Reyes Farmstead blue cheese salad ... 28

### GRILLED NIMAN RANCH FILET MIGNON

Bulleit bourbon spritz, chimichurri, wilted spinach, leek & potato gratin, caramelized & crispy onions ... 42

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

## *Sides* ... 8

HORSERADISH SALT FRIES • LEEK & POTATO GRATIN

KALE & BUTTERNUT SQUASH QUINOA

CHESTNUT, APPLE, NICASIO VALLEY SQUARE CHEESE & ENDIVE SALAD

ARUGULA, WALNUT & POINT REYES FARMSTEAD BLUE CHEESE 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.

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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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