



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *new year's eve*

DECEMBER THIRTY-FIRST, TWENTY FOURTEEN

### PACIFIC RIM OYSTERS

broiled with shiitake glaze

*MV Roederer Brut, Anderson Valley*

### DUNGENESS CRAB SALAD

butterleaf lettuce, Green Goddess dressing, herbed croutons

*2012 Navarro Chardonnay, Premiere Reserve, Anderson Valley*

### LIBERTY FARM DUCK BREAST

pan roasted, sautéed black trumpet mushrooms, pinot noir gastrique

*2010 Panthea Pinot Noir, 'Siren', Anderson Valley*

### *Intermezzo*

### SATSUMA TANGERINE SORBET

La Quercia prosciutto, shaved fennel, balsamic reduction

### NIMAN RANCH FILET MIGNON

leek & Yukon Gold potato gratin, zinfandel glazed shallots,  
crispy onions

*2012 A. Rafanelli Zinfandel, Dry Creek Valley*

### CHOCOLATE EXTRAVAGANCE

pot de creme, cabernet cherry truffle, macaroon

*2009 McNab Family Reserve Port, Mendocino*

