

Spring AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2012

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, grapefruit & black pepper granita ... 16

GRILLED ASPARAGUS
poached farm egg, Niman Ranch ham, grilled sourdough, Meyer lemon beurre blanc* ... 15

HEARTS OF ROMAINE SALAD
Point Reyes farmstead blue cheese dressing, herb croutons, roasted peppers, oil cured olives, bacon* ... 12

ROASTED BEETS
arugula, candied pecans, Humboldt Fog chèvre, tarragon mustard vinaigrette ... 12

GRILLED CLAM FLATBREAD
Trumpet Royale mushroom duxelles, garlic, Vella dry Jack cheese, house made mozzarella, oregano & chile gremolata ... 15

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 CHICKEN
green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy, buttermilk slaw, cornbread ... 16

PAN SEARED ROCKFISH TACOS (3)
refried black beans, mango salsa, cilantro rice, habanero aioli ... 16

TOMATO BISQUE & GRILLED CHEESE SANDWICH
Fiscalini cheddar, Niman Ranch applewood smoked bacon, sourdough bread* ... 16

MACBURGER ROYALE
Niman Ranch beef, melted Vella soft Jack, sun dried tomato mayo, house made half sour pickles
poppyseed bun, chipotle salt fries ... 16 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

Main Courses

CHIVE GNOCCHI ALLA GRATINATA

morel mushrooms, snap peas, creamed spinach, Vella mezzo secco cheese ... 27

PAN SEARED DAY BOAT SCALLOPS

scallion mashed potatoes, baby bok choy, wasabi & snap pea butter sauce ... 37

MARKET SEAFOOD

selected from our eco-friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

wild mushroom risotto, marsala sauce ... 29

ROASTED LIBERTY FARM DUCK BREAST

duck confit fried rice, ginger & tangerine reduction ... 37

BRAISED NIMAN RANCH LAMB SHANK

mascarpone polenta, cherry & cabernet reduction
Point Reyes farmstead blue cheese, toasted walnut & arugula salad ... 35

GRILLED NIMAN RANCH STEAK

porcini butter, bourbon glazed shallots, sweet potato fries
New York ... 39 filet mignon ... 42

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

Sides ... 8

VEGETABLE SAUTÉ • CHIPOTLE SALT FRIES

WILD MUSHROOM RISOTTO WITH MARSALA SAUCE

POINT REYES BLUE CHEESE, TOASTED WALNUTS & ARUGULA SALAD

MASCARPONE POLENTA • LIBERTY FARM DUCK CONFIT FRIED RICE

SCALLION MASHED POTATOES WITH WASABI SNAP PEA BUTTER SAUCE

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

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