



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Starters*

### PACIFIC RIM OYSTERS

six on the half shell, roasted jalapeño lime mignonette ... 16

### PAN SEARED SCALLOPS

Thai salad, ponzu, wasabi cashew sauce ... 18

### GRILLED ASPARAGUS

house made bocconcini, La Quercia prosciutto, fire roasted red peppers, basil, Stella Cadente Meyer lemon olive oil, toasted pine nuts\* ... 15

### WHITE CLAM FLATBREAD

Trumpet Royale mushroom duxelles, garlic, Vella dry Jack cheese, mozzarella, oregano & chile gremolata ... 16

### LIBERTY FARM DUCK PATÉ

tangerine whole grain mustard, pickled red onions, herbed croûtes ... 12

### EVENING SOUP ... 10

### SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 10

add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

## *Main Courses*

### SAFFRON RISOTTO

sugar snap peas, black olive & sun dried tomato tapenade, crispy leeks, green onion oil, shaved Pennyroyal Farm Boont Corners Vintage cheese, toasted pine nuts ... 26

### MARKET SEAFOOD

selected from our eco friendly list ... MP

### PAN ROASTED LIBERTY FARM DUCK BREAST

Humboldt Fog chèvre, walnut & arugula salad, confit fromage blanc bread pudding, cherry brandy reduction ... 37

### KOREAN BBQ PORK CHOP

pork belly & shiitake mushroom fried rice, house made kimchi ... 32

### BRAISED LAMB SHANK

mascarpone polenta, morel mushroom jus, braised greens ... 36

### GRILLED STEAK

Point Reyes blue cheese creamed spinach, cabernet glazed shallots, crispy fingerling potatoes  
filet mignon ... 42    bavette ... 29

*The pork, lamb & steaks are sourced from Niman Ranch.*

~

*Our dessert menu features a Cabernet Cherry Mascarpone Soufflé with Chocolate Sauce.*

*Please order with your main course to allow time for preparation.*