



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Tasting Menu*

Tasting dinner prepared for the entire table ... 135 per person

without wine ... 90 per person

### HEIRLOOM TOMATO CAPRESE

grilled flat bread, house made mozzarella, pumpkin seed pesto, basil,  
Stella Cadente extra virgin olive oil & balsamic drizzle

*M.V. Roederer Estate Brut, Anderson Valley*

### PAN SEARED SCALLOPS

grilled corn, avocado, bacon, watercress, toasted pepitas & lime salad,  
ancho chili butter sauce

*2015 Leto Sauvignon Blanc, Napa Valley*

### PAN ROASTED LIBERTY FARM DUCK BREAST

arugula, La Quercia prosciutto, Pennyroyal Farm Velvet Sister cheese & grilled peach salad,  
yam chips, blackberry pinot noir gastrique

*2012 Panthea Pinot Noir, Klindt Vineyard, Anderson Valley*

### INTERMEZZO

pluot granita

### GRILLED NIMAN RANCH FILET MIGNON

chimichurri, morel mushroom butter mashed Yukon potatoes,  
green beans & roasted almonds

*2014 Cesar Toxqui Zinfandel, Alexander Valley*

### FUDGE BROWNIE

vanilla bean ice cream, salted caramel sauce, candied pecans

*2014 Witching Stick Zinfandel Port, Fasbauer Vineyard, Mendocino Ridge*

Served 5:30 to 7:30 Sunday through Thursday, 5:30 to 8:00 Friday & 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.

EXECUTIVE CHEF ALAN KANTOR | SOUS CHEF JACK DRINNEN

*All items are prepared from scratch to order; please inform your server if you have time constraints. Please refrain from using your cell phone in the dining room or café. A three percent Mendocino Healthy Families fee is applied to your bill to help provide health insurance for our employees.*