



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Tasting Menu*

Tasting dinner prepared for the entire table ... 135 per person  
without wine ... 90 per person

### PACIFIC RIM OYSTERS

six on the half shell, verjus horseradish mignonette

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

### PAN SEARED SCALLOPS

clam & shiitake mushroom duxelles

*2012 Navarro Chardonnay Premiere Reserve, Anderson Valley*

### PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit hash, frisée, pistachios & Pennyroyal Farmstead Velvet Sister cheese,  
wild mushroom brandy reduction

*2010 Panthea Pinot Noir, Anderson Valley*

### INTERMEZZO

Meyer lemon sorbet

### GRILLED NIMAN RANCH FILET MIGNON

cracked black pepper, horseradish crème fraîche mashed potatoes,  
zinfandel glazed shallots

*2012 Steele Zinfandel, Old Vine, Pacini Vineyard, Mendocino County*

### CHOCOLATE EXTRAVAGANCE

dark chocolate pudding, hazelnut mousse

cabernet cherry truffle · chocolate praline ice cream

*2009 McNab Family Reserve Port, Mendocino County*

Served 5:30 to 7:00 Sunday through Thursday, 5:30 to 7:30 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 | EXECUTIVE SOUS CHEF MICHAEL GORDON

*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. A three percent Mendocino Healthy Families fee is applied to your bill to help provide health insurance for our employees.*