



# MACCALLUM HOUSE

*a boutique Mendocino hotel & restaurant*

## *Starters*

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA  
spiced nuts, house made truffle honey, sourdough ... 16

PACIFIC RIM OYSTERS  
six on the half shell, roasted jalapeño lime mignonette ... 18

STEAMED MANILA CLAMS  
spicy tomato broth, Italian sausage, herbed croutons, rouille ... 15

CHIVE GNOCCHI  
Trumpet Royale mushroom duxelles, La Quercia prosciutto,  
shaved Boont Corners cheese ☞ ... 15

ROASTED BEET & TANGERINE SALAD  
frisée, Humboldt Fog chèvre, spiced pecans, Stella Cadente Meyer lemon olive oil ... 12

LIBERTY FARM DUCK PÂTÉ  
whole grain mustard, pickled red onions, sourdough croûtes ... 12

EVENING SOUP ... 10

SEASONAL FIELD LETTUCES  
spiced hazelnuts, honey mustard vinaigrette ... 10  
add Cowgirl Creamery Red Hawk cheese on hazelnut toast ... 3

## *Cafe Plates*

FRIED CHICKEN  
Mary's free range, green onion mashed potatoes, Trumpet Royale mushroom sherry gravy,  
chipotle buttermilk slaw, cornbread ... 25

PULLED PORK BÁNH MÌ  
house made hoisin sauce, Vietnamese slaw ☞ ... 17

MACBURGER ROYALE  
Ford Ranch grass fed beef, New York cheddar, toasted sesame seed brioche bun,  
house made pickles, fries, malt vinegar mayo ... 17  
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES ☞ ... 17

# Main Courses

WINTER 2018

## WILD MUSHROOM RISOTTO CAKES

mozzarella centers, winter greens & butternut squash sauté, pinot noir gastrique ... 30

## MARKET SEAFOOD

selected from our eco friendly list ... MP

## PAN ROASTED LIBERTY FARM DUCK BREAST

duck confit & spinach salad, warm pistachio crusted fromage blanc, yam fritters, tangerine reduction ... 38

## GRILLED NIMAN RANCH COUNTRY PORK CHOP

morel mushroom syrah jus, braised kale & bacon, mashed Yukon gold potatoes ... 32

## ROSEMARY RABBIT RAGOUT

arugula, roasted pepper, black olive & Sonoma dry Jack salad, mascarpone polenta ... 35

## GRILLED NIMAN RANCH STEAK

cabernet glazed shallots, potato leek gratin, roasted vegetables, crispy fried onions  
filet mignon ... 42    bavette ... 31

*A six-course chef's tasting menu is available.*

# Sides ... 8

## ROASTED VEGETABLES

ARUGULA, ROASTED PEPPER, BLACK OLIVE & SONOMA DRY JACK SALAD

FRIES, MALT VINEGAR MAYO

POTATO LEEK GRATIN

WINTER GREENS & BUTTERNUT SQUASH SAUTÉ

# 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.*