

Winters AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

Tasting Menu

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

PACIFIC RIM OYSTERS

warm shiitake mushroom glaze

N.V. ROEDERER ESTATE BRUT, ANDERSON VALLEY

DUNGENESS CRAB & BUTTERLEAF SALAD

avocado, roasted peppers, Green Goddess dressing, sourdough croutons

2010 NAVARRO CHARDONNAY, PREMIERE RESERVE, ANDERSON VALLEY

LIBERTY FARM DUCK FOUR WAYS

pastrami rubbed breast carpaccio, paté, confit & arugula salad, duck cracklings

shaved Vella dry Jack, wild Mendocino huckleberry gastrique

2010 CLAUDIA SPRINGS PINOT NOIR, KLINDT VINEYARD, ANDERSON VALLEY

INTERMEZZO

Meyer lemon granita

GRILLED NIMAN RANCH FILET MIGNON

leek & potato gratin, crispy onions, cabernet glazed shallots

2010 DRY CREEK VINEYARDS CABERNET SAUVIGNON, DRY CREEK VALLEY

CHOCOLATE EXTRAVAGANCE

chocolate pot de crème: crème chantilly, toasted pine nut brittle

cabernet cherry dark chocolate truffle · chocolate macaroon ice cream

MEYER FAMILY 8-YEAR ZINFANDEL PORT, MENDOCINO

SERVED 5:30-7:00 SUNDAY THROUGH THURSDAY, 5:30-7:30 FRIDAY AND 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.

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 3% MENDOCINO HEALTHY FAMILIES FEE IS APPLIED TO YOUR BILL TO HELP PROVIDE
HEALTH INSURANCE FOR OUR EMPLOYEES.

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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