

*Mushrooms* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

MENDOCINO MUSHROOM WINEMAKER DINNER

NOVEMBER 11, 2011

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2010 MONTE VOLPE TOCAI FRIULANO

ANTIPASTI

grilled chanterelle peperonata, mozzarella, dry cured olives  
Stella Cadente extra virgin olive oil, balsamic reduction

2007 SAINT GREGORY PINOT NOIR LOST CREEK VINEYARD

FENNEL ENCRUSTED YELLOWFIN TUNA

oyster mushroom bagna cauda, butterleaf lettuce

2009 ENOTRIA BARBERA

GNOCCHI ALFREDO

morel mushrooms, sugar snap peas, crispy house made pancetta

2007 GRAZIANO ZINFANDEL, MENDOCINO

NIMAN RANCH SHORT RIB RAGU

wild foraged Mendocino porcini, mascarpone polenta, arugula

2009 MONTE VOLPE PEPPOLINO

CANDY CAP PRALINE CANNOLI

Fuji apple caramel & Mendocino huckleberries

2002 GRAZIANO SYRAH TAWNY

WINEMAKER GREG GRAZIANO

"A third-generation winemaker Greg Graziano embodies a sense of living viticultural history that sets Mendocino apart from many other American wine regions." *Wine Spectator*

The four Graziano Family of Wine labels—Saint Gregory, Monte Volpe, Enotria, Graziano—are crafted to preserve each variety's integrity by employing time honored Old World cellar practices perfected by the gentle application of modern technology. The intensity of the fruit flavors and the balance of natural acidity of Mendocino hillside grown grapes allow great flexibility at every level of wine making. Their wines are proudly distributed nationally and internationally. Their wide variety of award winning wines will pair beautifully with all of your favorite recipes, with versatility to go from your private dining table to an elegant affair.

WILD MUSHROOM EXPERT ERIC SCHRAMM

"With wild mushroom flavors ranging from smoky to sweet, Eric Schramm provides these woodland treasures to fine restaurants. His Mendocino Mushroom Company is one of the largest West Coast suppliers."

*SF Chronicle King of the Candy Caps*

Mushrooms are hot topics these days. Once the domain of European and Asian foragers, those mysterious mycelium in the shapes of cones, parasols, trumpets, and peach pits are on menus and at markets everywhere. Nowhere is the mushroom mania more evident than November in Mendocino, and Eric Schramm, owner of the Mendocino Mushroom Company, harvests up to sixty thousand pounds of wild mushrooms each year from Mendocino's forests, where nearly two dozen edible varieties are found. Eric provides the locally foraged mushrooms to the MacCallum House kitchen.

EXECUTIVE CHEF ALAN KANTOR

"Everything considered-atmosphere, food and wine-MacCallum House gets the nod as the area's best restaurant." *Wine Spectator*

"There is no better place to spend an entire evening than the MacCallum House." *NY Times*

A graduate of the Culinary Institute of America, Hyde Park, Chef Kantor has been rapidly establishing his reputation as a rising star. His recipes have been featured in *Wine Enthusiast*, *Chocolatier*, *Vogue en espanol*, *Savor*, *Santé*, and the *California Best Places Cookbook*, which notes that "everything about his recipes reflect the region." He is not only passionate about searching out the best the bounty of Northern California has to offer, but also about sharing his discoveries with you on his Web site, where the purveyors and ingredients used in his menus are showcased.

*Thanksgiving* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

THANKSGIVING DINNER ~ 2011

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ROASTED ZENI RANCH CHESTNUTS

DUNGENESS CRAB CAKE  
with habanero aioli

YAM & LEEK SOUP  
endive & arugula salad with pears &  
Point Reyes Farmstead blue cheese

ROAST TURKEY  
Branigan Farms free range

BUTTERMILK MASHED POTATOES

NAVARRO VINEYARDS RIESLING GRAVY

WILD MUSHROOM BREAD PUDDING

MAPLE CRANBERRY RELISH

PUMPKIN PARFAIT  
with Mendocino huckleberries, chocolate sauce &  
gingersnap cookie