

*Spring* AT THE  
MacCALLUM HOUSE  
INN AND RESTAURANT

DINNER MENU ~ 2012

*Starters*

PACIFIC RIM OYSTERS

six on the half shell, grapefruit & black pepper granita ... 16

GRILLED ASPARAGUS

poached farm egg, Niman Ranch ham, grilled sourdough, Meyer lemon beurre blanc\* ... 15

HEARTS OF ROMAINE SALAD

Point Reyes farmstead blue cheese dressing, herb croutons, roasted peppers, oil cured olives, bacon\* ... 12

ROASTED BEETS

arugula, candied pecans, Humboldt Fog chèvre, tarragon mustard vinaigrette ... 12

GRILLED CLAM FLATBREAD

Trumpet Royale mushroom duxelles, garlic, Vella dry Jack cheese, house made mozzarella, oregano & chile gremolata ... 15

EVENING SOUP... 9

SEASONAL FIELD LETTUCES

spiced hazelnuts, honey mustard vinaigrette ... 9 add Cowgirl Creamery Red Hawk cheese on hazelnut croûte ... 3

*Main Courses*

CHIVE GNOCCHI ALLA GRATINATA

morel mushrooms, snap peas, creamed spinach, Vella mezzo secco cheese ... 27

PAN SEARED DAY BOAT SCALLOPS

scallion mashed potatoes, baby bok choy, wasabi & snap pea butter sauce ... 37

MARKET SEAFOOD

selected from our eco-friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

wild mushroom risotto, marsala sauce ... 29

ROASTED LIBERTY FARM DUCK BREAST

duck confit fried rice, ginger & tangerine reduction ... 37

BRAISED NIMAN RANCH LAMB SHANK

mascarpone polenta, cherry & cabernet reduction  
Point Reyes farmstead blue cheese, toasted walnut & arugula salad ... 35

GRILLED NIMAN RANCH STEAK

porcini butter, bourbon glazed shallots, sweet potato fries  
New York ... 39      filet mignon ... 42

SIDE DISHES ... 8

\*VEGETARIAN VERSION AVAILABLE

Our dessert menu features a Bourbon Pecan Soufflé with Chocolate Sauce.  
Please order with your main course to allow time for preparation.