

Dessert

TRIO OF ARTISANAL CHEESES

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

CHOCOLATE EXTRAVAGANCE

chocolate hazelnut torte with orange crème anglaise
chocolate cherry truffle · chocolate chocolate chip ice cream ... 12

CHOCOLATE HAZELNUT TORTE

orange crème anglaise ... 9

MEYER LEMON CURD TRIFLE

poppyseed cake, crème chantilly, candied zest ... 9

BOURBON PECAN SOUFFLÉ

chocolate sauce ... 9 (PLEASE ALLOW 20 MINUTES FOR THE SOUFFLÉ)

COOKIES & CONFECTIONS

chocolate cherry truffle, palmier, praline, pistachio biscotti,
chocolate walnut chunk & peanut butter cookies ... 9

BANANA SPLIT

3 scoops of ice cream—your choice, chocolate & caramel sauces,
whipped cream, candied hazelnuts ... 12

PRALINE COOKIE TACO

filled with six ice cream flavors ... 9

BRUTOCAO ZINFANDEL PORT

& CHOCOLATE CHERRY TRUFFLE ... 12

HOUSE MADE ICE CREAM ... 7

Tahitian vanilla bean · chocolate chocolate chip
almond milk espresso sorbet · roasted banana & walnut
tangerine Julius · Peppermint Pattie

ICE CREAM TOPPINGS ... 2

chocolate sauce · caramel sauce · praline · house made jam
cabernet infused cherries · olive oil & Mendocino sea salt

Breakfast

RED PLATE SPECIAL two eggs, griddled red potatoes, toast ... 8
add chicken apple or pork sausage or Roundman's smoked bacon ... 4

LUPE'S BREAKFAST BURRITO scrambled eggs, sausage,
white cheddar, roasted red bell peppers, red onions, cilantro,
sour cream, hand rolled flour tortilla, guacamole, salsa ... 14

EGGS MACBENEDICT

two poached eggs, Niman Ranch ham, spinach, sourdough toast
chive hollandaise, griddled red potatoes ... 14

WHOLE GRAIN BANANA PANCAKES

toasted pecan butter, maple syrup ... 13
add a scoop of Tahitian vanilla bean ice cream ... 3

OATMEAL rolled oats, raisins, apricots and cranberries
cooked in milk, with fruit and brown sugar ... 8

MACHOUSE GRANOLA PARFAIT toasted oats, maple syrup,
cashews, walnuts, almonds, pumpkin, sunflower and sesame seeds
layered with house made yogurt and fruit ... 10

Spring AT THE MacCALLUM HOUSE INN AND RESTAURANT

MENUS ~ 2012

Reviews

There is no better place to spend an entire evening
than the MacCallum House.

NY Times "36 Hours | Mendocino, California"

From Cowgirl Creamery in Point Reyes Station
to Thanksgiving Coffee in Fort Bragg, small farms
and producers make up the precious "Foodshed"
that feeds (Chef Alan) Kantor's creativity."

Savor Magazine

BREAKFAST

8:30 TO 10:00 MONDAY THRU FRIDAY
8:30 TO 11:00 SATURDAY AND SUNDAY

BAR

OPENS AT 5:00

DINNER

SERVED NIGHTLY FROM 5:30

707.937.0289

45020 ALBION STREET
MENDOCINO, CALIFORNIA
MACCALLUMHOUSE.COM

Small Plates

TRIO OF ARTISANAL CHEESES

white truffle honey, spiced nuts, fruit, house made sourdough ... 12

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

Big Plates

FRIED CHICKEN

green onion mashed potatoes, Trumpet Royale mushroom & sherry gravy, buttermilk slaw, cornbread ... 16

PAN SEARED ROCKFISH TACOS (3)

refried black beans, mango salsa, cilantro rice, habanero aioli ... 16

TOMATO BISQUE & GRILLED CHEESE SANDWICH

Fiscalini cheddar, Niman Ranch applewood smoked bacon, sourdough bread* ... 16

MACBURGER ROYALE

Niman Ranch beef, melted Vella soft Jack, sun dried tomato mayo, house made half sour pickles, poppyseed bun, chipotle salt fries ... 16
add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 16

*VEGETARIAN VERSION AVAILABLE

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, 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

Sides ... 8

VEGETABLE SAUTÉ

CHIPOTLE SALT FRIES

MASCARPONE POLENTA

SCALLION MASHED POTATOES WITH
WASABI SNAP PEA BUTTER SAUCE

LIBERTY FARM DUCK CONFIT FRIED RICE

WILD MUSHROOM RISOTTO WITH MARSALA SAUCE

BLUE CHEESE, TOASTED WALNUTS & ARUGULA SALAD

It is 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.