

summer AT THE
MacCALLUM HOUSE
INN AND RESTAURANT

CAFÉ MENU ~ 2011

Small Plates

TRIO OF ARTISANAL CHEESES FROM NORTHERN CALIFORNIA
white truffle honey, spiced nuts, fruit, house made sourdough ... 12

STEAMED MANILA CLAM CHOWDER
corn, applewood smoked bacon, red potatoes, sherry, Trumpet Royale mushrooms, herbed sourdough croutons ... 14

CORIANDER ENCRUSTED YELLOWTAIL
seared rare, green papaya salad, wasabi aioli, ponzu sauce ... 14

WILD SALMON NIÇOISE
absinthe cured, hard-boiled egg, green beans, peppers, olives, roasted garlic dressing* ... 15

GRILLED FLATBREAD
heirloom tomatoes, toasted pine nuts, house made mozzarella, basil pesto ... 13

FILET MIGNON CARPACCIO
pastrami rub, shaved Vella Jack, watercress, red onion, gaufrette potatoes
Stella Cadente Meyer lemon oil, smoked Mendocino sea salt ... 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

BLT+A
applewood smoked bacon, heirloom tomatoes, butter lettuce, avocado, green onion mayo, toasted brioche, sea salt fries* ... 15

CHICKEN SAUSAGE BOLOGNESE
Trumpet Royale mushrooms, mascarpone polenta, arugula, roasted pepper & bocconcini salad ... 15

PAN CHARRED ROCK FISH TACOS
house made corn tortillas, pinto beans, cilantro rice, avocado, pico de gallo, habanero aioli ... 15

MACBURGER ROYALE
Niman Ranch beef, roasted poblano chile, Fiscalini white cheddar sauce, house made half-sour pickles
sesame seed bun, sea salt fries ... 15 add wild mushrooms or applewood smoked bacon ... 3

NIGHTLY NOODLES* ... 15

*VEGETARIAN VERSION AVAILABLE

Main Courses

GRILLED RATATOUILLE

saffron risotto, melted Nicasio Valley Square farmstead cheese, black olive tapenade ... 25

PAN SEARED SCALLOPS

grilled off-the-cob corn, sugar snap peas, shiitake mushrooms, romesco sauce, chive oil ... 37

MARKET SEAFOOD

selected from our eco-friendly list ... MP

ROASTED MARY'S ORGANIC CHICKEN

cheddar corn fritter, ancho chile bourbon butter ... 29

PAN SEARED LIBERTY FARM DUCK BREAST

juniper spaetzle, duck confit, sautéed spinach, Mendocino wild blackberry syrah sauce ... 34

GRILLED NIMAN RANCH PORK LOIN

fig balsamic sauce, mascarpone polenta, arugula & bacon salad, peach mostarda ... 31

GRILLED NIMAN RANCH STEAK

Point Reyes farmstead blue cheese, butter lettuce wedge & cherry tomato salad

roasted fingerling potatoes, chimichurri sauce

New York ... 39 filet mignon ... 42

Our dessert menu features a Toasted Hazelnut Mascarpone Soufflé with Bittersweet Chocolate Sauce.

Please order with your main course to allow time for preparation.

Sides ... 8

SEA SALT FRIES • MASCARPONE POLENTA WITH FIG BALSAMIC SAUCE

CHEDDAR CORN FRITTER WITH ANCHO CHILE BOURBON BUTTER

ARUGULA, APPLEWOOD BACON & PEACH SALAD • RISOTTO WITH OLIVE TAPENADE

GRILLED OFF-THE-COB CORN, SNAP PEAS & SHIITAKE MUSHROOMS WITH ROMESCO

POINT REYES FARMSTEAD BLUE CHEESE, BUTTER LETTUCE WEDGE & CHERRY TOMATO SALAD

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

18% GRATUITY ADDED FOR PARTIES OF FIVE OR MORE

EXECUTIVE CHEF ALAN KANTOR • SOUS CHEF MICHAEL GORDON

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