



est. 1975

Melvyn's Restaurant

Restaurant Week 2024

\$95 per person for Three Course Dinner
Suggested wine pairings noted below each course



CLASSIC CAESAR SALAD

Spanish Anchovy | Herb Bread Crumbs

Pinot Grigio, Benvolio, Italy - 15

TOMATO AND WATERMELON SALAD

Feta | Kalamata Olive | Red Onion | Oregano Vinaigrette

Sauvignon Blanc, "Decoy" by Duckhorn, Napa - 14

SMOKED HALIBUT BRENDADE

Caper Remoulade | Smoked Trout Roe | Creme Fraiche

Chardonnay, Chalk Hill, Russian River - 16

HALF DOZEN OYSTERS

Charred Scallion Mignonette | Hot Sauce Caviar | Lemon

Prosecco, Mionetto Superiore, Italy - 15



LOBSTER RISOTTO

Meyer Lemon | Mascarpone | Chervil | Old Bay

Sancerre, Domaine Dominique Crochet, France - 19

CONFIT CHICKEN

Marinated Artichoke | Beluga Lentils | Chorizo Vinaigrette | Green Garlic

Malbec, Clos De Los Siete, Mendoza Argentina - 14

FLAT IRON STEAK

Duck Fat Potatoes | Summer Squash | Chimichurri | Herbs

Cabernet, Silver Palm, North Coast - 15

GRILLED KING TRUMPET MUSHROOM

FREGOLA SARDA | Ratatouille

Pinot Noir, Banshee, Sonoma County - 15



STRAWBERRY SHORTCAKE

Lemon Olive Oil Cake | Preserved Strawberries | Chantilly Cream

Orange Gold, Gerard Bertrand, France - 15

STONE FRUIT SORBET

White Chocolate | Meringue

Orange Gold, Gerard Bertrand, France - 15

"Melvyn's Restaurant adds a 4% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues."

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.