

est. 1975

SILVER OAK WINE DINNER

\$350.00 PER PERSON. MELVYN'S ADDS LOCAL SALES TAX, 20% SERVICE CHARGE AND 4% WELLNESS FEE.



Calamari Stuffed with Chorizo, Black Garlic + Potato Puree, Cristpy Tentacles, Pickled Peppers

Wine Pairing

Prince Hall, Chardonnay, Oregon, 2023



Braised Bison Grilled Fennel, Bordelaise, Nasturtium

Wine Pairing

Twomey, Pinot Noir, Russian River, 2021



Halibut Mui Cuit Confetti Sauce, Steamed Asparagus, Lemon

Wine Pairing

Silver Oak, Cabernet, Alexander Valley, 2019



Eye of Rib Fondant Potato, Broccoli + White Cheddar Puree

Wine Pairing

Timeless, Cabernet, Napa Valley, 2020



Chocolate + Coconut
Chocolate Gelato, Cocounut Magic Shell, Brownie Crumbles, Baby Mint
Wine Pairing

Ovid, Napa Valley, 2019

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 foodborne 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.