

est. 1975

## CHRISTMAS DINNER 2024

\$125.00 per person. Melvyn's Restaurant adds Local Sales Tax, 20% Service Charge & 4% Wellness Fee

LOBSTER & LEEK TERRINE

Smoked Shallot Vinaigrette | Crispy Rise Chip

PETITE WEDGE SALAD

Carrot | Cranberry | Crispy Quinoa | Midnight Moon Cheese | Creamy Banyuls Vinegar Dressing

SHRIMP COCKTAIL

Maggi Aioli | Cocktail Sauce | lemon

ROASTED PUMPKIN SOUP

Brown Sugar Crunble | Hazelnut Oil | Chervil

MELVYN'S MEATBALLS

Marinara | Hazelnut Oil | Chervil

CHICKEN POT PIE

1202 Center Cut Prime Ribeye | Whipped Potato | Hericot Vert | Au Jus | Creamy Horseradish

ROASTED CHICKEN BREAST

Cauliflower Puree | Mushroom Ragout | Chared Onion | Au Jus

SALMON

Roasted Butternut Squash | Braised Leaks | Smoked trout Roe

HASSELBACK SQUASH

Grilled Oyster Mushrooms | Tomato Demi Glace

MELVYN'S STEAK & FRITES

Choice of: Filet | New Tork | Ribeye

DRY AGED PORTER HOUSE for 2

400z with 2 sides and a sauce flight

\$50 Supplemental Charge

STICKY TOFFEE PUDDING

Caramel Gelato | Bourbon Caramel

MELVYN'S CHEESECAKE Seasonal Berries

BUTTERMILK PANNA COTTA

Berries Preserves

SIDES \$15 Each

Brussels Sprouts | Asparagus | Foraged Mushrooms Garlic Mashed Potatoes | Loaded Baked Potato

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.