



est. 1975

NEW YEAR'S EVE PRIX FIXE DINNER 2024

\$175.00 per person. 5pm Seating - Melvyn's Restaurant adds Local Sales Tax, 20% Service Charge & 4% Wellness Fee

PATE DE FOIE GRAS

Grilled Sourdough | Roasted Grapes | Purple Mustard | Radish

CONFIT DUCK BAO BUN

Pickled Vegetables | Shiso Gremolata

STEAK TARTARE

Dijon | Capers | Shallots | Cured Egg Yolk | Salt & Vinager Potato Chip

AHI CRUDO

Lemongrass Consommé | Winter Melon | Black Garlic Granola

SHRIMP COCKTAIL

Jumbo Shrimp | Maggi | Cocktail Sauce | Lemon

OYSTERS

Half Dozen | Scallion Mignonette | Tabasco | Lemon

PETIT WEDGE SALAD

Baby Iceberg | Cherry Tomatoes | Candied Bacon | Pickled Onion | Avocado | Blue Cheese Dressing

LITTLE GEM CAESAR SALAD

Pickled Red Onions | Herbed Bread Crumbs | Pecorino | Anchovy

RICOTTA GNOCCHI

Braised Fennel | Cippolini Onion | Parmesan Espuma

SEARED DUCK BREAST

Brandy Cherries | Celeriac Slaw | Green Apple Soubise

HALIBUT

Broccolini | Sauce Americane | Crispy Potato

CHICKEN POT PIE

Jidori Chicken | Classic Bechamel Sauce | Mirepoix | English Peas | Puff Pastry

ROASTED CHICKEN BREAST

Cauliflower Puree | Mushroom Ragout | Chared Onion | Au Jus

MELVYN'S STEAKS

*Garlic Mashed Potatoes | Green Beans | Bordelaise
Choice of: 8oz Filet | 14oz New York | 16oz Ribeye*

FRENCH TOAST BREAD PUDDING

Vanilla Ice Cream | Caramel Sauce

HOT CHOCOLATE CRÈME BRÛLÉE

Caramel Gelato | Bourbon Caramel

MELVYN'S CHEESECAKE

Seasonal Berries

SIDES

\$15 EACH

Brussels Sprouts | Asparagus | Foraged Mushrooms

Garlic Mashed Potatoes | Loaded Baked Potato