

est. 1975

ELK COVE WINE DINNER

\$175.00 PER PERSON. MELVYN'S ADDS LOCAL SALES TAX, 20% SERVICE CHARGE AND 5% WELLNESS FEE.



Calamari Stuffed with Chorizo, Black Garlic + Potato Purée, Crispy Tentacles, Pickled Peppers

> Wine Pairing Elk Cove, Pinot Gris, Oregon, 2023



Halibut Mui Cuit Confetti Sauce, Steamed Asparagus, Lemon

> Wine Pairing Elk Cove, Pinot Blanc, Oregon, 2023



Braised Bison Grilled Fennel, Bordelaise, Nasturtium

> Wine Pairing Elk Cove, Pinot Noir, Oregon, 2022



 $Eye\ of\ Rib \\ Fondant\ Potato,\ Broccoli+\ White\ Cheddar\ Pur\'ee$

Wine Pairing Elk Cove "Clay Court", Pinot Noir, Oregon, 2022



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

Elk Cove, Reisling Late Harvest, Oregon, 2023

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.