

Melvyn's Valentine's Day Dinner 2025

Melvyn's adds local sales tax, 20% service charge and 5% wellness fee

Suggested Champagne Pairings \$55 per person additional Perrier-Jouet Grand Brut, Blason Rosé, Blanc de Blanc

> Suggested Wine Pairings \$36 per person additional

Gerard Bertrand Orange Gold; Benton Lane Pinot Noir; Grgich Hills "Violetta" Late Harvest

RED BEET DEVILED EGGS 14

Maple Bourbon Bacon, Shallots, Chives

WEDGE SALAD 20

Baby Iceburg, Cherry Tomato, Candied Bacon, Pickled Onion, Crispy Shallots, Blue

Cheese Dressing

OYSTERS ROCKEFELLER 34

Half Dozen, Lemon, Bread Crumb, Parsley

BEEF CARPACCIO 24

Arugula, Fennel, Black Olive Crumble, Truffle Vinaigrette,

STEAK SKEWERS 26

Tahini, Yogurt, Sumac, Tomato SEAFOOD TOWER 180

Oysters, Shrimp, Crudo, Crab Claws, Poached Whole Lobster, Cocktail Sauce

SQUASH STEAK 32

Wilted Greens, Crnberry Sauce, Charred Onion, Pine Nut Praline ROASTED CHICKEN 42

Cauliflower, Brown Butter Purée, Mushroom Ragout, Pickled Cauliflower SCALLOP RISOTTO 65

> Smoked Tomato Vinaigrette, Zucchini, Baby Carrot MELVYN'S STEAKS

Garlic Mashed Potatoes, Farmer's Market Carronts, Steak Sauce

802 Filet 69

140z New York Strip 93 160z Ribeye 97

40 oz WAGYU TOMAHĂWŔ FOR TWO 250

Choice of Two Sides, Melvyn's Sauce Flight $\rightarrow \otimes \otimes \leftarrow$

CREME BRULEE 16

Housemade Custard, Candied Strawberry FLOURLESS CHOCOLATE CAKE 16

> Luxardo Cherry CHEESECAKE 16

Berry Compote

SIDES

Bread & Butter 5 | Garlic Mashed Potatoes 14 | Loaded Baked Potato 14 Creamed Spinach 12 | Farmer's Market Carrots 14 | Foraged Mushrooms 14