

*Melvyn's*  
AT THE INGLESIDE INN

# *Thanksgiving Dinner*

*\$69 Per Person, 20% Service Charge*

*Chef De Cuisine Alejandro Palazuelos*

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*SWEET CORN BISQUE*

*Meyer Lemon Creme Fraiche, Chive*

*BOSTIN BIB LETTUCE*

*Candied Pecans, Midnight Moon Cheese, Bartlett Pears, Roasted Beets, Pomegranate,  
Honey Balsamic Vinaigrette*

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*SLOW ROASTED DIESTEL FARMS TURKEY*

*Wild Mushrooms Stuffed Turkey Leg Roulade & Breast, Candied Yams,  
Brussels Sprouts, Garlic Mashed Potatoes, Cranberry-Fig Sauce, Sage Gravy*

*SCOTTISH SALMON*

*Fennel, Leek, Olive, Caper Beurre Blanc Sauce*

*GRASS-FED BEEF SHORT RIB*

*Crispy Herbs, Heirloom Carrots, Charred Onions, Bloomsdale Spinach,  
Mashed Sweet Potatoes, Truffle Au Jus*

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*PUMPKIN PIE*

*Whipped Cream*

*PECAN PIE*

*Vanilla Bean Gelato*

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. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).

\*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. For more information go to [www.P65Warnings.ca.gov/alcohol](http://www.P65Warnings.ca.gov/alcohol).