

Melvyn's

AT THE INGLESIDE INN

Mother's Day Bottomless Champagne Brunch

\$95 per person + 20% Service Charge

VICHYSOISE

Yukon Potato, Leek, Peas, Tobacco Onion

WATERMELON FETA SALAD

Red & Yellow Watermelon, Feta, Balsamic Reduction, Mint

CLASSIC SHRIMP COCKTAIL

U-10 Shrimp, House Cocktail Sauce, Maggi Aioli, Lemon

WEDGE SALAD

Blue Cheese, Candied Bacon, Chive, Cherry tomato



CRAB CAKE BENEDICT

Blood Orange Hollandaise | Roasted House Tomato, Asparagus

WARM GARDEN FRITTATA

Maitake Mushrooms, Leeks, Pencil Asparagus, Feta

ARTIC CHAR

Parsnip Puree, Sugar Snap Peas, Cauliflower, Pea Tendrils

STEAK & EGG

New York Strip Loin, Fried Egg, Blue Cheese Crust, House Potatoes, Rocket Kale

PALM SPRINGS FRENCH TOAST

Boysenberry, Pecan, Berries, Maple Syrup



MEYER LEMON PANNA COTTA

Lemon, Blueberries, Mint

BERRIES & CREAM

Mixed Berries, Whipped Cream, Vanilla Bean

RED VELVET CAKE

Crème Anglaise, Strawberry

Executive Chef Alex Fregoso

Chef De Cuisine Alejandro Palazuelos

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.

*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.