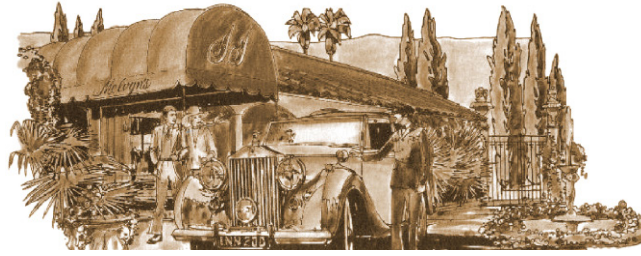


*Chef de Cuisine
Alejandro Palazuelos*



*Sous Chef
Bryan Olaes*

est. 1975

THANKSGIVING 2022

BRUSSELS SPROUT SALAD

Shallot | Pomegranate | Honey | Midnight Moon | Mustard Vinaigrette

WINTER SQUASH SOUP

Brioche Crouton | Lemon-Thyme Crema | Chive

PORK BELLY

Celery Root | Cara Cara Orange | Avocado

RISOTTO

Butternut Squash | Rutabaga | Cranberry | Pine Nuts

TURKEY DINNER

Garlic Potato Puree | Sourdough & Sage Stuffing | Glazed Carrots

6OZ CREEKSTONE FILET ROSSINI

Brioche | Black Truffle | Maitake | Madera

ARCTIC CHAR

Jerusalem Artichoke Puree | Rainbow Chard | Leeks

PUMPKIN CHEESECAKE

Straus Creamery Whipped Cream | Mint

CHOCOLATE CHIP COOKIE SKILLET

Vanilla Ice Cream | Chocolate Sauce

Vegetables, Potatoes, Sides

BREAD & BUTTER 10 | BROCCOLINI 14 | MAC & CHEESE 14

FORAGED MUSHROOMS 14 | MELVYN'S FRIED POTATOES 13 | CREAMED SPINACH 12

Prie-Fixe Menu priced at \$95.00 per person. Melvyn's Restaurant includes Local Sales Tax, 20% Service Charge & 3% Wellness Fee

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions