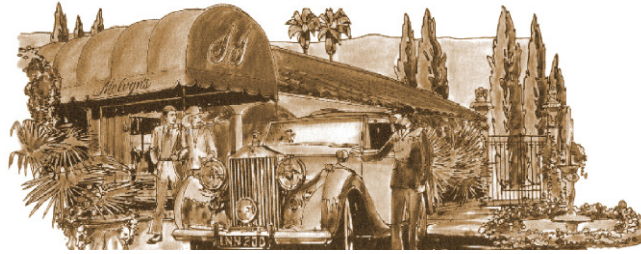


*Executive Chef
Larry Monaco*



*Sous Chef
Bryan Olaes*

est. 1975

NEW YEAR'S EVE 2022

CARNE CRUDO

45-day Dry-Aged Prime Ribeye | Parmesan-Reggiano | Chantrelles | First-pressed Olive Oil

SHAVED FENNEL SALAD

Black Truffle | Parmesan-Reggiano | Lemon-Sherry Vinaigrette

GRILLED RADICCHIO "WEDGE"

*Cherry Tomato | Candied Bacon | Pickled Onion | Red Wine-Poached Pear
Avocado | Point Reyes Bleu Cheese*

8OZ BLACKHAWK WAGYU FILET

Potato Puree | Foraged Mushrooms | Pinot Noir-Green Peppercorn Sauce

BLACK TRUFFLE LASAGNA

San Marzano Tomatoes | Fresh Mozzarella | Basil | Tiny Herbs

MAINE LOBSTER THERMIDOR

Local Lemon | Cremini Mushrooms

TRUFFLE SUPPLIMENT

4oz shaved black truffles - MP

25-YR AGED BALSAMIC MACERATED BERRIES

Cointreau | Black Pepper | Orange | Cinnamon Toast Croutons | Vanilla Bean Ice Cream

MAPLE DOUGHNUT & BACON BREAD PUDDING

Applewood Smoked Bacon | Maple

NEW YORK CHEESECAKE

Straus Creamery Whipped Cream

Prix-fixe menu priced at \$225.00 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