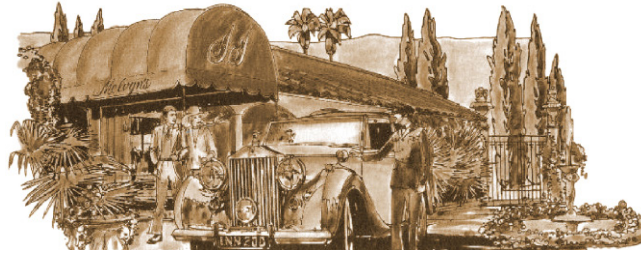


*Executive Chef
Larry Monaco*



*Sous Chef
Bryan Olaes*

est. 1975

CHRISTMAS DINNER 2022

CLAM CHOWDER

Sourdough | Celery Root | Little Neck Clams | Nueske's Bacon

SHRIMP COCKTAIL

Meyer Lemon | Cocktail Sauce | Horseradish Aioli

MELVYN'S CHOPPED SALAD

Finocchiona | Cherry Tomato | Point Reyes Bleu Cheese | Candied Bacon | Gonestraw Farm's Egg

BLACK TRUFFLE RISOTTO

Acquerello Rice | Maitake | Spiced Pine Nuts | Meyer Lemon

10OZ PRIME RIBEYE "OSCAR"

Creekstone Eye of Ribeye | Blue Crab | Asparagus | Wagyu Tallow Bearnaise

CRISPY JIDORI CHICKEN BREAST

Cabbage | Baby Carrot | Tokyo Turnip | Chicken Jus

PALM SPRINGS S'MORES

Brown-Butter Graham Cracker | Marshmallow | Milk Chocolate

FRANK SINATRA'S CHEESECAKE

Red Wine Poached Pear | Straus Creamery Whipped Cream

Vegetables, Potatoes, Sides

BREAD & BUTTER 10 | BROCCOLINI 14 | MELVYN'S FRIED POTATOES 13

CREAMED SPINACH 12 | GARLIC MASHED POTATOES 14

Prix-fixe menu priced at \$105.00 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