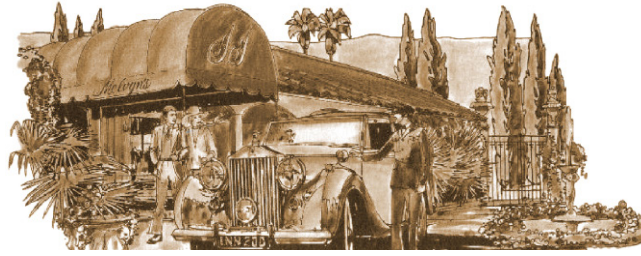


*Executive Chef  
Larry Monaco*



*Sous Chef  
Bryan Olaes*

*est. 1975*

## *CHRISTMAS BRUNCH 2022*

### *MIXED GREEN SALAD*

*Feta | Roasted Grapes | Balsamic Red Onions | Pecans | Champagne Vinaigrette*

### *MELVYN'S WINTER SOUP*

*Butternut Squash | Crostini | Gruyere*

### *CRAB CAKE*

*Quince | Old Bay Remoulade | Saffron Oil*

### *PRIME RIB*

*Corriander & Coffee Rub | Potato Puree | Asparagus | Au Jus*

### *MUSHROOM & SWISS OMELET*

*Gonestraw Farm's Eggs | Maitake | Swiss | Black Truffle*

### *MONTE CRISTO SANDWICH*

*Brioche | Black Forest Ham | Provolone | Swiss | Boysenberry*

### *ESPRESSO & PECAN BROWNIE*

*Vanilla Ice Cream | Powdered Sugar*

### *DES FRAISES A LA CREMA*

*Harry Berries | Straus Creamery Whipped Cream | Mint*

### *BOTTOMLESS BUBBLES*

*\$39.00 per person*

*Includes Bottomless Bubbles or Mimosas*

*Prix-fixe menu priced at \$75.00 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*