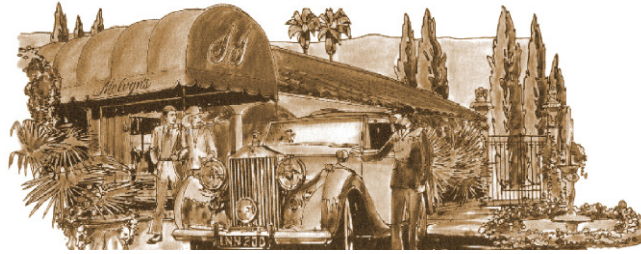


*Executive Chef  
Larry Monaco*



*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 \$175.00 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*