



est. 1975

THANKSGIVING 2023

\$115.00 per person. Melvyn's Restaurant includes Local Sales Tax, 20% Service Charge & 4% Wellness Fee

BELGIUM ENDIVE SALAD

Roasted Green Grapes | Shaved Cauliflower | Parmesan | Buttermilk Chive Dressing

LOBSTER BISQUE

Lobster Arancini | Sherry | Chervil Oil

PORK BELLY

Slow Braised Pork Belly | Black Eyed Peas | Fennel-Orange Chutney

DELICATA SQUASH SALAD

Roasted Squash | Parma Ham | Burrata | Pistachio Lime Gremolata

APPLE CIDER BRINED TURKEY BREAST

Rosemary Brioche Stuffing | Roasted Garlic Potato Puree | Cranberry | Sage Giblet Gravy

ROASTED ATLANTIC SALMON

Celery Root Puree | Sprouted Barley | Tuscan Kale Chimichurri | Granny Smith Apple

BONE MARROW CRUSTED FILET OF BEEF

Cream of Spinach Puree | Glazed Young Carrots | Sauce Bordelaise

PRIME RIB

12oz Center Cut Prime Ribeye | Garlic Mashed Potato Puree | Creamed Spinach | Au Jus

GRILLED TRUMPET MUSHROOM

Forbidden Rice | Cipollini Onion | Vegetable Demi-Glaze

PUMPKIN CHEESECAKE

Cinnamon Mascarpone | Candied Pecan Crumble | Cranberry Compote

APPLE COBBLER

Vanilla Ice Cream | Carmello

Vegetables, Potatoes, Sides - 14

BRAISED RED CABBAGE

FRIED BRUSSELS SPROUTS, SMOKED BACON, POMEGRANATE VINAIGRETTE

CANDIED SWEET POTATOES, BROWN SUGAR, BURNT MERINGUE

GARLIC MASHED POTATOES & GRAVY

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.