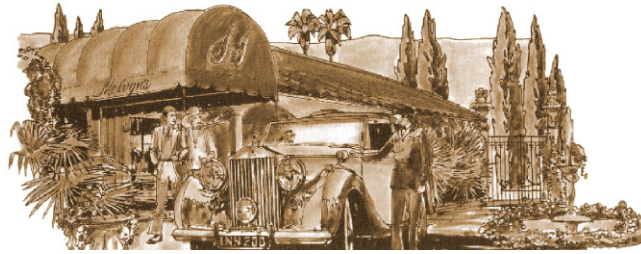


Melvyn's
Executive Chef
Erik Dandee



est. 1975

DAOU WINE DINNER

\$125.00 PER PERSON. MELVYN'S ADDS LOCAL SALES TAX, 20% SERVICE CHARGE AND 4% WELLNESS FEE.



Vitello Tonatto
Caper, Bitter Greens, Lemon

WINE PAIRING

DAOU Discovery, Paso Robles, Sauvignon Blanc '22



"Moules Frites"
Potato Puree, Fried Mussels, Dijon, Brioche

WINE PAIRING

DAOU Reserve, Willow Creek, Paso Robles, Chardonnay '21



Duck Confit
Swiss Chard, Chicken Liver Mousse, Roasted Green Apple Jus

WINE PAIRING

DAOU, Sequentis, Merlot '21



Stout Braised Beef Cheek
Celeriac Puree, Carrot, Shallot

WINE PAIRING

DAOU, Estate, Soul of the Lion '19 & DAOU, Estate, Soul of the Lion '20



Rum Baba
Pineapple, Creme Fraiche, Macadamia, Cilantro

WINE PAIRING

Bodyguard, by DAOU, Paso Robles, Red Blend '21

"Melvyn's Restaurant adds a 4% Wellness Surcharge to assist in providing Health Care Benefits for our Colleagues."

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.