

est. 1975

CHRISTMAS DINNER 2023

\$125.00 per person. Melvyn's Restaurant includes Local Sales Tax, 20% Service Charge & 4% Wellness Fee

POTATO & LEEK SOUP

Butter Poached Lobster | Marcona Almond | Creme Fraiche | Nasturtium

LITTLE GEM LETTUCES

Carrot | Cranberry | Crispy Quinoa | Midnight Moon Cheese | Creamy Banyuls Vinegar Dressing

CHILLED SHRIMP

Maggi Dressing | Horseradish Cocktail Sauce | Shaved Lettuce | Avocado



SLOW ROASTED PRIME RIB

1202 Center Cut Prime Ribeye | Whipped Potato | Hericot Vert | Au Jus | Creamy Horseradish

ROASTED CHICKEN

Wild Mushroom Bread Pudding | Parsnip Puree | Sour Cherry Jus

BUTTERNUT SQUASH RISOTTO

Sage Brown Butter | Zucchini | Pine Nuts | Balsamic | Goat Cheese



STICKY TOFFEE PUDDING

Rum Soaked Date Caramel | Vanilla Ice Cream

ETON MESS

Meringue | Marinated Berries | Chantilly Cream

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.