



est. 1975

NEW YEAR'S EVE DINNER 2023

\$175.00 per person. 5pm Seating - Melvyn's Restaurant includes Local Sales Tax, 20% Service Charge & 4% Wellness Fee

CHICKEN LIVER MOUSSE

Grilled Bread | Pickled Vegetables | Mustard | Fig Jam

STEAK TARTARE

Potato Pave | Egg Yolk | Chives | Dijon Mustard | Lamb's Lettuce Salad

GRILLED PORK BELLY

Gochujang Glaze | Pickled Mustard Seed | Herb Salad

BEETS AND BERRIES

Strawberry | Quinoa | Sorrel

CAESAR SALAD

Romaine | Brioche Crouton | Pecorino | Anchovy

CONFIT DUCK LEG

Black Eyed Pea Cassoulet | Mustard Jus | Frisee

SNAKE RIVER FARMS WAGYU 8oz FILET

Twice-Baked Potato Tartlet | Asparagus | Bordelaise

SPAGHETTI DIAVOLO

Poached Prawn | Spicy Tomato | Basil

GRILLED CAULIFLOWER

Pine Nut Gremolata | Parmesan Espuma

STRAWBERRIES & CHAMPAGNE

Champagne Sorbet | Candied Strawberry | White Chocolate

CHOCOLATE CRUNCH MOUSSE CAKE

Hazelnut | Raspberry

CREME BRULEE

Berries | Shortbread Cookie

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.