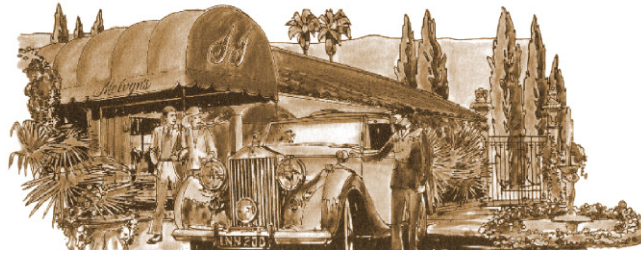


Melvyn's
Executive Chef
Erik Dandee



Melvyn's
Chef de Cuisine
Craig Colburn

est. 1975

NINER WINE DINNER

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

—◆◆◆—
Crispy Sweet Breads
Linguica, Bread Crumb, Black Garlic

WINE PAIRING
Niner Edna Valley Estate Chardonnay 2021

—◆◆◆—
Poached Prawn
Uni Butter, Chives, Capellini

WINE PAIRING
Niner Edna Valley Estate Pinot Noir 2021

—◆◆◆—
Lamb Loin
Stewed Tomato, Fingerling Potato, Salbitxada, Braised Leeks

WINE PAIRING
Niner Paso Robles Bootjack Ranch Estate Red Blend 2019

—◆◆◆—
Wagyu Tri Tip
Pinquito Beans, Salsa, Brioche

WINE PAIRING
Niner Paso Robles Estate Caberneet Sauvignon 2020

—◆◆◆—
Burnt Cheesecake
Candied Orange, Cherries

WINE PAIRING
Niner Paso Robles Fog Catcher Estate Red Blend 2018

"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.