



*est. 1975*

## *FAR NIENTE WINE DINNER*

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



### *Preserved Pear*

*Humboldt Fog, Smoked Almond, Frisee, Radicchio*

*WINE PAIRING*

*Far Niente Chardonnay, 2022*



### *Mackerel*

*Black Apple, Brown Butter, Fennel*

*WINE PAIRING*

*En Route Pinot Noir, 2022*



### *Wagyu New York, Confetti Sauce*

*Lobster, Fried Brioche, Chive, Fermented Chili*

*WINE PAIRING*

*Nickle & Nickle, Vaca Vista, Oak Knoll, Cabernet, 2019 and 2021*



### *Venison Saddle*

*Lardo Bordelaise, Fondant Potato, Burnt Onion*

*WINE PAIRING*

*Nickle & Nickle, Fog Break, Atlas Peak, Cabernet 2021*



### *Yogurt Panna Cotta*

*Confit Local Citrus, Mint, Almond*

*WINE PAIRING*

*Dolce Late Harvest*

*“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.