



est. 1975

CHRISTMAS DINNER 2024

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



LOBSTER & LEEK TERRINE

Smoked Shallot Vinaigrette | Crispy Rise Chip

PETITE WEDGE SALAD

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

SHRIMP COCKTAIL

Maggi Aioli | Cocktail Sauce | lemon

ROASTED PUMPKIN SOUP

Brown Sugar Crumble | Hazelnut Oil | Chervil

MELVYN'S MEATBALLS

Marinara | Hazelnut Oil | Chervil



CHICKEN POT PIE

12oz Center Cut Prime Ribeye | Whipped Potato | Hericot Vert | Au Jus | Creamy Horseradish

ROASTED CHICKEN BREAST

Cauliflower Puree | Mushroom Ragout | Chared Onion | Au Jus

SALMON

Roasted Butternut Squash | Braised Leaks | Smoked trout Roe

HASSELBACK SQUASH

Grilled Oyster Mushrooms | Tomato Demi Glace

MELVYN'S STEAK & FRITES

Choice of: Filet | New York | Ribeye

DRY AGED PORTER HOUSE for 2

40oz with 2 sides and a sauce flight

\$50 Supplemental Charge



STICKY TOFFEE PUDDING

Caramel Gelato | Bourbon Caramel

MELVYN'S CHEESECAKE

Seasonal Berries

BUTTERMILK PANNA COTTA

Berries Preserves



SIDES

\$15 EACH

Brussels Sprouts | Asparagus | Foraged Mushrooms

Garlic Mashed Potatoes | Loaded Baked Potato