



est. 1975

## NEW YEAR'S EVE PRIX FIXE DINNER 2024

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

### PATE DE FOIE GRAS

*Grilled Sourdough | Roasted Grapes | Purple Mustard | Radish*

### CONFIT DUCK BAO BUN

*Pickled Vegetables | Shiso Gremolata*

### STEAK TARTARE

*Dijon | Capers | Shallots | Cured Egg Yolk | Salt & Vinager Potato Chip*

### AHI CRUDO

*Lemongrass Consommé | Winter Melon | Black Garlic Granola*

### SHRIMP COCKTAIL

*Jumbo Shrimp | Maggi | Cocktail Sauce | Lemon*

### OYSTERS

*Half Dozen | Scallion Mignonette | Tabasco | Lemon*

### PETIT WEDGE SALAD

*Baby Iceberg | Cherry Tomatoes | Candied Bacon | Pickled Onion | Avocado | Blue Cheese Dressing*

### LITTLE GEM CAESAR SALAD

*Pickled Red Onions | Herbed Bread Crumbs | Pecorino | Anchovy*

### RICOTTA GNOCCHI

*Braised Fennel | Cippolini Onion | Parmesan Espuma*

### SEARED DUCK BREAST

*Brandy Cherries | Celeriac Slaw | Green Apple Soubise*

### HALIBUT

*Broccolini | Sauce Americane | Crispy Potato*

### CHICKEN POT PIE

*Jidori Chicken | Classic Bechamel Sauce | Mirepoix | English Peas | Puff Pastry*

### ROASTED CHICKEN BREAST

*Cauliflower Puree | Mushroom Ragout | Chared Onion | Au Jus*

### MELVYN'S STEAKS

*Garlic Mashed Potatoes | Green Beans | Bordelaise  
Choice of: 8oz Filet | 14oz New York | 16oz Ribeye*

### FRENCH TOAST BREAD PUDDING

*Vanilla Ice Cream | Caramel Sauce*

### HOT CHOCOLATE CRÈME BRÛLÉE

*Caramel Gelato | Bourbon Caramel*

### MELVYN'S CHEESECAKE

*Seasonal Berries*

### SIDES

\$15 EACH

*Brussels Sprouts | Asparagus | Foraged Mushrooms*

*Garlic Mashed Potatoes | Loaded Baked Potato*