

NEW YEAR'S EVE

\$225 PER GUEST

APPETIZERS

SHRIMP COCKTAIL

OYSTERS

SEAFOOD TOWER

CLASSIC CAVIAR SERVICE

Traditional Accoutrement & Blinins

PATE DE FOIE GRAS

Grilled Sourdough, Roasted Grapes, Purple Mustard, Radish

CONFIT DUCK BAO BUNS

Pickled Veggies, Shiso Gremolata

STEAK TARTARE

Dijon, Caper, Shallot, Cured Egg Yolk, Salt & Vinegar Potato Chips

GEM CAESAR SALAD

Herbed Bread Crumbs, Pecorino, Pickled Red Onion, Anchovy

PETITE WEDGE SALAD

Classic Melvyn's Style

AHI CRUDO

Lemongrass Consommé, Winter Melon, Black Garlic Crumble

ENTREES

CHICKEN POT PIE

ROASTED CHICKEN BREAST

Cauliflower Puree, Mushroom Ragout, Charred Onion

BEEF WELLINGTON

SEARED DUCK BEAST

Brandy Cherries, Celeriac Slaw, Green Apple Soubise

RICOTTA GNOCCHI

Braised Fennel, Cippolini Onion, Parmesan Espuma

HALIBUT

Broccolini, Sauce Americane, Crispy Potato

FILET

NEW YORK

RIBEYE

STEAK FRITES

TOMAHAWK

SIDES

MAC & CHEESE

MUSHROOMS

BAKED POTATO

MASHED POTATO

FRIED BRUSSELS SPROUTS

Melvyn's Restaurant adds a 5% 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.