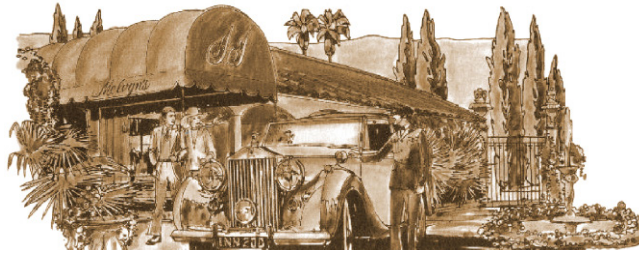


*Chef de Cuisine
Robert Rando*



*Executive Sous Chef
Bryan Olaes*

est. 1975

JORDAN WINE DINNER

\$174.00 per person. Melvyn's adds local sales tax, 20% service charge, 4% wellness fee.



CITRUS CURED HAMACHI

Cucumber, Dill Creme Friache, Smoked Trout Roe, Pumpernickel

WINE PAIRING

Jordan Cuvee by Champagne AR Lenoble



ROASTED DUCK BREAST

Vindaloo Curry, Carrot Variations, Sultana Chutney

WINE PAIRING

Jordan 2020 Chardonnay



GRILLED EGGPLANT

Smoked Tomato, Maitake, Squash

WINE PAIRING

Jordan 2018 Cabernet Sauvignon



DUO OF BEEF

Filet, Short Rib, Swiss Chard, Sunchoke

WINE PAIRING

Jordan 2015 Cabernet Sauvignon



CHERRIES JUBILEE

Brown Butter Pound Cake, Vanilla Ice Cream

WINE PAIRING

Jordan 2010 Cabernet Sauvignon



“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.