



*est. 1975*

## *ELLMAN WINE DINNER*

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



### *Pickled Mussels*

*Fermented Seaweed Broth, White Asparagus, Lovage Oil*

*WINE PAIRING*

*Ellman Brother's Sauvignon Blanc, Napa, 2021*



### *Thin Sliced Beets*

*Gin Scented Yogurt, Hazelnuts, Vanilla*

*WINE PAIRING*

*Ellman Brother's Red Blend, Napa, 2021*



### *Whey Poached Halibut*

*Spruce Posset, Salmon Roe*

*WINE PAIRING*

*Ellman Brother's Cabernet, Napa, 2021*



### *Wagyu Zabuton*

*Turnips with Tops, Green Onion Jus, Potato Crisp*

*WINE PAIRING*

*Ellman Brother's Cabernet, Napa, 2018*



### *Stonefruit & Roses*

*Candied Stonefruit, Rose Petal Granita, Cocoa Butter*

*WINE PAIRING*

*Ellman Brother's Sauvignon Blanc, Napa, 2021*

*"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.