



est. 1975

ORIN SWIFT WINE DINNER



Crab Chawan Mushi
Parsley and Mussel Sauce, Pickled Daikon Radish, Cavier

WINE PAIRING

Mannequin, Chardonnay, California, 2022



Steak Tataki
Soy Cured Egg Yolk, Chile, Shallot, Shisho Vinegar

WINE PAIRING

Abstract Red Blend, California, 2022



Miso Black Cod
Spring Pea Puree, Black Radish, Crispy Rice

WINE PAIRING

Machete Red Wine, California, 2000



Wagyu New York
Broccoli, Oyster, Shoyu

WINE PAIRING

8 Years In the Desert, California, 2022



Cherries and Chocolate

WINE PAIRING

Papillion Red Wine, Napa Valley, 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.