



Melrose



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Appetizers

- Fresh Beluga Caviar (One Ounce) 40.00*
*Fresh Foie Gras Marinated in Sauternes on
Garden Leaves Dressed with Truffled Vinaigrette 13.00*
Carpaccio of Beef on Arugula with Parmesan Mustard 9.50
Petrossian Smoked Salmon Garnished with Caspian Pearls 11.50
Terrine of Gulf Shrimp with Crabmeat and Grapefruit Sauce 10.95
Baked Mozzarella in Phyllo with Calamata Olives and Shallots Sauce 8.75
Pheasant Ravioli with Périgord Beurre Blanc 11.95

Soups

- Chicken Consommé with Mushroom Agnolotti 5.75*
Artichoke Bisque 5.50

Salads

- Caesar Salad with Herb Croûtons 6.00*
Melrose Winter Salad with Native Wild Greens 5.00
Warm Sweetbreads over Petite Salade, Hazelnut Oil Dressing 10.95
Loin of Rabbit and Apricot Salad 8.00

*Should you desire any item not listed on the menu, please do not hesitate to call on our staff.
It is our pleasure to accommodate your special requests.*

Main Courses

- Melrose Crabcakes with Black Peppercorn Beurre Blanc* 22.75
Salmon Streudel with Herbed Cheese, Tomatoes and Shallots 21.00
Sautéed Swordfish with truffles, Oregano and Sundried Tomatoes 22.50
Lobster and Blue Prawns with Cucumber and Shrimp Sauce 25.75
Roasted Rack of Lamb with Mustard, Sweet Garlic and Rosemary 23.50
Veal Medallions with Green Peppercorns and Morel Mushroom Sauce 24.00
New York Magret of Duck with Fresh Ginger and Honey 22.75
Roast Loin of Venison with Juniper Berries and Polenta 24.00
Sautéed New York Steak with Roasted Shallots Confit 24.75

From The Grill

- Dover Sole* 23.75 *Chicken Paillard* 18.00
Lamb Chops 21.00 *Filet Mignon* 20.00
Dry Aged Sirloin Steak 23.00

Vegetables

- Fresh Asparagus with Lemon Chive Butter* 5.75
Sautéed Wild Mushrooms Mélange with Fine Herbs 5.50
Snow Peas with Shiitake Mushrooms 4.50
Country Vegetable Ratatouille 4.75

"Meet Me At The Fountain"

The Acanthus Fountain is a custom cast adaptation of old and new patterns. The stems are highlighted with Acanthus and Anthemion ornamentation of classical Greek Design. The bowls feature an Egg and Tongue motif.

Most of the patterns used to cast the fountain predate the Civil War. They were used by the J. W. Fiske Ironworks of New York from the 1850s to the early 1920s. Fiske did not survive a general waning of public interest in cast iron ornamentation in the 1920s and the patterns were subsequently moved to Alabama for storage and occasional castings.

The Acanthus Fountain is cast in iron in several hundred individual sections. Each section has been meticulously ground, fitted, welded and/or bolted into place. It has a total weight of approximately 4000 pounds with tiers of 8', 6'4" and 3'4". The overall height of the fountain is 10'5".

