MEL'S

RESTAURANT AND BAR

"...drinking good wine with good food in good company is one of life's most civilized pleasures."

Michael Broadbent
### MERLOT

<table>
<thead>
<tr>
<th>Bin #</th>
<th>Wine Name</th>
<th>Location</th>
<th>Notes</th>
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<tbody>
<tr>
<td>383</td>
<td>Domaine de la Romanée Conti Grand Echezeaux, 1994</td>
<td></td>
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<tr>
<td>384</td>
<td>Domaine de la Romanée Conti La Tache, 1994</td>
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**Tortoise Creek Pays d' Oc, France, 2001 (40% Cabernet, Very Elegant)**

<table>
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<td>400</td>
<td>Tortoise Creek</td>
<td>Pays d' Oc, France, 2001</td>
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<tr>
<td>401</td>
<td>Clo Bois Alaxender Valley, 1999 (375 ml Half Bottle)</td>
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<td>402</td>
<td>Beringer Founders Estate, California, 1999 (Soft but Rich)</td>
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<td>403</td>
<td>Canyon Wind Palisades, Colorado, 1998 (Support the Locals)</td>
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<td>404</td>
<td>Hogue Vineyard Selection, Columbia Valley, Washington, 2000</td>
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<td>405</td>
<td>Château St. Jean Sonoma, 1999</td>
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<td>406</td>
<td>Clo Pegase Napa / Carneros, 1999</td>
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<td>Havens Reserve, Carneros, 1998</td>
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<td>408</td>
<td>Sterling Three Palms, Napa, 1999</td>
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<td>409</td>
<td>Shafer Napa, 2000</td>
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<td>410</td>
<td>Duckhorn Napa, 1999</td>
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### MERITAGE

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<tr>
<td>450</td>
<td>St. Supery Napa Valley, 1998 (Big, Rich and Very Well Balanced)</td>
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<td>451</td>
<td>Beringer Knight’s Valley , Alluvium, 1998</td>
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<td>452</td>
<td>Robert Sinskey Reserve, Napa Valley, 1998</td>
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<td>453</td>
<td>Château St. Jean Cinq Cepages, Sonoma, 1999</td>
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<td>454</td>
<td>Chimney Rock Elevage, Napa, 1998</td>
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<td>455</td>
<td>Cain Five Napa, 1998</td>
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<td>456</td>
<td>Quintessa Rutherford, Napa 1999</td>
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<tr>
<td>457</td>
<td>Peter Michael Les Pavots, 1998</td>
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<tr>
<td>458</td>
<td>Opus One Napa, 1999</td>
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### CABERNET SAUVIGNON

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<tr>
<td>500</td>
<td>Carménère Dynamite, North Coast, 1999(375 ml Half Bottle)</td>
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<td>501</td>
<td>Sterling Central Coast, Vintner Collection 2002</td>
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<td>502</td>
<td>De Loach California, 2000 (Soft with lots of fruit)</td>
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<td>503</td>
<td>Humanitas Monterey, 2001 (all proceeds go to hunger &amp; homeless)</td>
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<td>504</td>
<td>Hurricane Ridge Washington, 2000</td>
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<td>505</td>
<td>Clo du Val Napa, 1999</td>
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<tr>
<td>506</td>
<td>Robert Mondavi Napa, 1999</td>
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<tr>
<td>507</td>
<td>Plumpjack Oakville/Napa, 1999(375 ml Half Bottle)</td>
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<tr>
<td>508</td>
<td>Jordan Sonoma, 1998</td>
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<tr>
<td>509</td>
<td>Heitz Napa, 1998</td>
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<td>510</td>
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<td>511</td>
<td>Silver Oak Alexander Valley, 1997</td>
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<td>512</td>
<td>Caymus Napa, 1999</td>
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<td>513</td>
<td>Beaulieu Vineyard (BV) Napa, Georges De Latour 1997</td>
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<td>514</td>
<td>Silver Oak Napa, 1997</td>
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<td>515</td>
<td>Spottswood Napa, 1998</td>
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<td>Far Niete Napa, 1998</td>
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<td>517</td>
<td>Aroujo Napa, Eisele Vineyard 1997</td>
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<td>518</td>
<td>Shafer Napa, Hillside Select 1998</td>
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<tr>
<td>521</td>
<td>ZD, Abucus Napa, Reserve</td>
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<tr>
<td>522</td>
<td>Bryant Family Vineyard Napa, 1997</td>
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### RED BORDEAUX

<table>
<thead>
<tr>
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<tr>
<td>550</td>
<td>Sirius Bordeaux, 1999</td>
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<td>551</td>
<td>Ch. Maison Neuve Montagne, St. Emilion, 1999</td>
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<td>552</td>
<td>Ch. Fourcaud Hosten Listrac-Medoc, 1998</td>
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<td>553</td>
<td>Ch. Du Courlat Lussac-Saint Emilion, 1996</td>
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<td>554</td>
<td>Ch. Sociando-Mallet Haut Medoc, 1994</td>
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<tr>
<td>555</td>
<td>Ch. Poujeaux Moulis, 1998</td>
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<td>556</td>
<td>Ch. D’Angludet Margaux, 1998</td>
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<tr>
<td>557</td>
<td>Ch. Leoville Barton St. Julien, 1992</td>
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*“Wine cheers the sad, revives the old, inspires the young, makes weariness forget his toil.”*  
Lord Byron (1788-1824)
### CHARDONNAY

<table>
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<tr>
<th>Bin #</th>
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<td>100</td>
<td>Red Bank “Long Paddock” Victoria, Australia, 2001</td>
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<td>101</td>
<td>Chateau St. Jean Sonoma, 2001</td>
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<td>102</td>
<td>Talley Arroyo Grande Valley, 2000 (375ml Half Bottle)</td>
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<td>103</td>
<td>Cambria “Katherine’s” Santa Maria, 2000 (big, rich and well balanced)</td>
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<td>104</td>
<td>Kim Crawford Marlborough New Zealand, 2002 (un-oaked and well balanced)</td>
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<td>105</td>
<td>Sonoma Cutrer Russian River, 2001</td>
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<td>106</td>
<td>Sanford Santa Barbara, 2000</td>
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<td>107</td>
<td>Calera Central Coast, 1999</td>
<td>44.00</td>
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<td>108</td>
<td>Saintsbury Carneros, Reserve, 1999 (a fabulos wine, superb and rich)</td>
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<td>109</td>
<td>Romhauer Carneros, 2001</td>
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<td>110</td>
<td>ZD Napa, 2000</td>
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<td>111</td>
<td>Forman Napa, 1999</td>
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<td>112</td>
<td>Patz and Hall Napa, 2002</td>
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<tr>
<td>113</td>
<td>Sonoma Cutrer Russian River, “Les Pierres”, 1999</td>
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<tr>
<td>114</td>
<td>Grich Hills Napa, 2000</td>
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<td>115</td>
<td>Mer Soleil Monterey, 2000</td>
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<td>116</td>
<td>Flowers Sonoma Coast, 2000</td>
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<td>117</td>
<td>Peter Michael Napa, “Belle Cote”, 2000</td>
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<td>118</td>
<td>Pahlmeyer Napa, 1999</td>
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<td>119</td>
<td>Kistler Carneros, 2000</td>
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<td>120</td>
<td>Peter Michael Napa, “Cuvee Indigene”, 1999</td>
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<td>121</td>
<td>Chalk Hill Napa 1998 (1.5 Liter Magnum)</td>
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<td>122</td>
<td>Sonoma Cutrer Founder’s Reserve, Russian River (1.5 Liter Magnum)</td>
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### SAUVIGNON BLANC

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<td>Dry Creek Vineyards Dry Creek, 2000 (375ml Half Bottle)</td>
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<td>151</td>
<td>Tortoise Creek Pays d’Oc, France 2001 (Crisp and Dry with Lots of Melons)</td>
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<td>152</td>
<td>Domaine Calibourdine Pouilly-Fumé, 2000 (375ml Half Bottle)</td>
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<tr>
<td>153</td>
<td>Ferrari Carano, Fume Blanc Sonoma, 2000 (Lots of Great Tropical Aromas)</td>
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<td>154</td>
<td>Champault Sancerre, “Les Pierres”, France, 2001</td>
<td>34.00</td>
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<tr>
<td>155</td>
<td>Cakebread Napa, 2001</td>
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<td>156</td>
<td>Duckhorn Napa, 2001</td>
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<td>157</td>
<td>Araujo Eisele Vineyard, Napa, 2000</td>
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### WHITE BURGUNDY

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<td>Georges Duboeuf Macon Village, 2001</td>
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<td>202</td>
<td>Louis Jadot Pouilly Fuisse, France 2000 (375ml Half Bottle)</td>
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<td>203</td>
<td>Domaine Paquet Macon Fuisse, 2001</td>
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<td>204</td>
<td>Domaine Long-Depaquit Bichot Chablis, “Les Vaillons” 1998</td>
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<td>205</td>
<td>Goerges DuBoeuf Pouilly Fuisse, 2000</td>
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<td>206</td>
<td>Leflaive Puligny Montrachet, 2000</td>
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<td>207</td>
<td>Chateau Fuisse Pouilly Fuisse, Vielles Vignes, 1999</td>
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<td>208</td>
<td>Domaine Bernard Moreau Chassagne Montrachet, 1er Cru Morgeot, 1999</td>
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<td>209</td>
<td>Ballot-Millot &amp; Fils Meursault, “Les Criots”, 1999</td>
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<tr>
<td>210</td>
<td>Chartron et Trebuchet Corton Charlemagne, 1998</td>
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### OTHER GREAT WHITES

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<td>Bonny Doon Big House White, Ca’del solo, California, 2001 (Fresh &amp; Fruity)</td>
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<td>251</td>
<td>La Bete Allgote, Yakima Oregon, 2001</td>
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<td>252</td>
<td>St. Suprey Napa 2000 (Semillon &amp; Sauvignon Blanc)</td>
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<td>253</td>
<td>Caymus Conundrum Napa, 2001 (Lovely Peach &amp; Floral Flavors)</td>
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<td>254</td>
<td>Calera Mt. Harlan, Viognier, Central Coast, 2001</td>
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<table>
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<td>Hugel Gentil, Alsace, 2002 (Reisling, Gewurztraminer, Pinot Gris)</td>
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<td>261</td>
<td>Domaine Zind Humbrecht Gewurztraminer, Alsace, 2000</td>
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<td>262</td>
<td>Domaine Villard Condrieu Rhone, 1999</td>
<td>75.00</td>
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<tr>
<td>263</td>
<td>Vieux Telegraphe Chateauneuf-du-Pape, 2001</td>
<td>95.00</td>
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“The taste of wine is remembered long after the price is forgotten...”

Hubrecht Duijker
# DESSERT WINES (Also Great with Foie Gras)

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<th>Wine Description</th>
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<td>Domaine Coyeaux Muscat de Beaumes de Venise, 2000 (Half Bottle)</td>
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<td>301</td>
<td>Peter Lehmann Barossa Valley, Australia, 1998 (Half Bottle)</td>
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<td>302</td>
<td>Chateau Rabaud Promis Sauternes, 1988 (Half Bottle)</td>
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<tr>
<td>303</td>
<td>Chateau Rieussec Sauternes, 1979 (Rich and Fine)</td>
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<td>304</td>
<td>Chateau Coutet Barsac, 1975 (Superbly Elegant with a Soft Sweetness)</td>
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# CHAMPAGNE & SPARKLERS

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<td>Veuve du Vernay France, N/V</td>
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<tr>
<td>321</td>
<td>Roederer Estate Brut, Anderson Valley, N/V</td>
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<tr>
<td>322</td>
<td>Tattinger “La Francaise”, Brut, France, N/V (375ml Half Bottle)</td>
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<tr>
<td>323</td>
<td>“J” Winery Alexander Valley, 1997</td>
<td>45.00</td>
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<tr>
<td>324</td>
<td>Nicolas Feuillatte Brut, France, N/V</td>
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<tr>
<td>325</td>
<td>Billecart Salmon Brut, France, N/V (A Superb, Beautifully Finessed Champagne)</td>
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<tr>
<td>326</td>
<td>Bollinger Brut, France, N/V</td>
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<tr>
<td>327</td>
<td>Perrier-Jouet Grand Brut, France, N/V</td>
<td>75.00</td>
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<tr>
<td>328</td>
<td>Veuve Clicquot Brut, France, N/V</td>
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<tr>
<td>329</td>
<td>Taittinger Rosé Brut Rosé, France, N/V</td>
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<tr>
<td>330</td>
<td>Billecart Salmon Brut Rosé, France, N/V</td>
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<td>331</td>
<td>Gosset Grand Reserve, France, Multi-Vintage</td>
<td>120.00</td>
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<tr>
<td>332</td>
<td>Taittinger “La Francaise”, France, N/V (1.5 Liter Magnum)</td>
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<td>333</td>
<td>Perrier-Jouet Fleur de Champagne, France, 1995</td>
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<td>334</td>
<td>Moet &amp; Chandon Dom Perignon, France, 1993</td>
<td>225.00</td>
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<td>335</td>
<td>Veuve Clicquot La Grande Dame, France, 1990</td>
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<td>336</td>
<td>Bollinger Brut, RD, 1990</td>
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# AMERICAN PINOT NOIR

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<th>Price</th>
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<tr>
<td>350</td>
<td>Ramsay California, 2001 (Candied Cherries, Raspberry, Soft and Elegant)</td>
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<td>351</td>
<td>Echelon Central Coast, 2001</td>
<td>30.00</td>
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<td>352</td>
<td>Tally Arroyo Grande Valley, 2000 (375ml Half Bottle)</td>
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<tr>
<td>353</td>
<td>Argyle Reserve, Willamette Valley, Oregon, 1999 (375 ml Half Bottle)</td>
<td>32.00</td>
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<tr>
<td>354</td>
<td>Calera Central Coast, 1998 (A Rich and Beautiful Pinot)</td>
<td>40.00</td>
</tr>
<tr>
<td>355</td>
<td>Bethel Heights Willamette Valley, Oregon, 2000</td>
<td>43.00</td>
</tr>
<tr>
<td>356</td>
<td>Cuaison Carneros, 2000</td>
<td>50.00</td>
</tr>
<tr>
<td>357</td>
<td>Chalone Napa, 2000</td>
<td>60.00</td>
</tr>
<tr>
<td>358</td>
<td>Merry Edwards Russian River, 1999 (Pinot Noir &amp; Zinfandel Blend)</td>
<td>64.00</td>
</tr>
<tr>
<td>359</td>
<td>Flowers “Perennial”, California, 2001 (Pinot Noir &amp; Zinfandel Blend)</td>
<td>65.00</td>
</tr>
<tr>
<td>360</td>
<td>Patz and Hall Sonoma, 1999</td>
<td>70.00</td>
</tr>
<tr>
<td>361</td>
<td>Flowers Sonoma Coast, 2000</td>
<td>80.00</td>
</tr>
<tr>
<td>362</td>
<td>Littorai “Hirsch Vineyard”, Sonoma Coast, 1999</td>
<td>80.00</td>
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<tr>
<td>363</td>
<td>Flowers “Camp Meeting Ridge”, Sonoma Coast, 1999</td>
<td>90.00</td>
</tr>
<tr>
<td>364</td>
<td>Merry Edwards “Klopp Vineyard, Russian River, 1999</td>
<td>115.00</td>
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<tr>
<td>365</td>
<td>Merry Edwards “Olivet Lane”, Russian River, 1999</td>
<td>125.00</td>
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<tr>
<td>366</td>
<td>Merry Edwards “Windsor Garden”, 1999 (Limited Release)</td>
<td>150.00</td>
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<tr>
<td>367</td>
<td>Calera Jenson Vineyard, 1992 (1.5 l Magnum)</td>
<td>250.00</td>
</tr>
<tr>
<td>368</td>
<td>Calera Mills Vineyard, 1993 (1.5 l Magnum)</td>
<td>250.00</td>
</tr>
</tbody>
</table>

# RED BURGUNDY

<table>
<thead>
<tr>
<th>Bin#</th>
<th>Wine Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>375</td>
<td>Domaine Guyon Chorey Les Beaune, 1998 (Lovely Aromas of Raspberries)</td>
<td>37.00</td>
</tr>
<tr>
<td>376</td>
<td>Chateau de Chamirey Mercurey, 2000 (Deliciously Soft, Great Value)</td>
<td>45.00</td>
</tr>
<tr>
<td>377</td>
<td>Audoin Gevery-Chambertin, 2000</td>
<td>55.00</td>
</tr>
<tr>
<td>378</td>
<td>Jean-Marc Boillot “Les Jarolieres”, Premier Cru, Pommard, 1998</td>
<td>95.00</td>
</tr>
<tr>
<td>379</td>
<td>Domaine Arnoux “Les Chaumes”, Premier Cru, Vosne Romanee, 1998</td>
<td>110.00</td>
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<tr>
<td>380</td>
<td>Mongeard-Mugneret Clos de Vogueot, Grand Cru, 1998</td>
<td>125.00</td>
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<tr>
<td>381</td>
<td>Domaine Arnoux Nuits St. Georges, 1998</td>
<td>130.00</td>
</tr>
<tr>
<td>382</td>
<td>Domaine Arnoux Echezeaux, 1994</td>
<td>180.00</td>
</tr>
</tbody>
</table>

*"One not only drinks wine, one smells it, observes it, tastes it, sips it and — one talks about it."
Edward VII (1841-1910)*
RED RHONE AND PROVENCE

600 Tortoise Creek Pays d’Oc, Syrah/Mourvedre, 2001 (Super value) ................................................. 16.00
601 Chave Offerus Saint-Joseph, 2000 ............................................................................................................. 35.00
602 Domaine Clape Le Vin des Amis, 2001 ...................................................................................................... 45.00
603 Domain St. Benoit Chateauneuf du Pape, 1999 ....................................................................................... 50.00
604 Domaine Trevallon Coteaux d’Aix en Provence, 1999 ........................................................................... 64.00
606 M. Chapoutier Chateauneuf du Pape, La Bernardine, 1999 (Organic) .................................................. 68.00
607 Domaine Tempier Bandol, 2000 ............................................................................................................. 70.00
608 Domaine de la Janesse Chateauneuf du Pape “Cuvee Chaupin” 2000 (Fantastic!) ........................... 80.00
609 Vieux Telegraphe Chateauneuf du Pape, 2000 ....................................................................................... 100.00
610 Domaine Tempier Bandol, Cuvees Special “La Migoua” 2000 ............................................................. 135.00

ZINFANDEL

625 Ravenswood California, 2000 .................................................................................................................. 25.00
626 Blockheadia California “Ringnosh” 2000 (Black cherry and full of fruit) .............................................. 32.00
627 Renwood Amador County, “Old Vines” 2000 ....................................................................................... 37.00
628 Ridge Dry Creek Valley, Lyton Springs/Geyserville 2000 .................................................................. 55.00

ITALIAN REDS

650 Tiamo Pulia, Sangiovese/Primitivo 2000 (Rich and delicious) ............................................................... 19.00
651 Gianni Gagliardo Dolcetto d’Alba 2000 (Italian Beaujolais!) ................................................................. 25.00
652 Dr. Taurino Notapanaro, 1994 ................................................................................................................ 27.00
653 Fanetti Vin Nobile di Montepulciano, Reserva 1997 ............................................................................ 41.00
654 La Massa Chiatti Classico, 2000 (A superb Chiatti) ............................................................................ 55.00
655 Gianni Gagliardo Barolo, 1996 (Classic Example) .................................................................................. 75.00
656 Rizzardi Amarone, 1995 (Now here’s a blockbuster!) ......................................................................... 87.00

AUSTRALIAN REDS

675 Hill of Content Clair Valley, Grenache/Shiraz 2000 ........................................................................... 25.00
676 Peter Lehmann Barossa Valley “Clancey’s Gold” 1999 (Shiraz, Cab, Merlot) .................................... 40.00
677 Mount Horrocks Clare Valley, Shiraz 1998 ............................................................................................ 90.00
678 Henschke Lenswood Abbot’s Prayer 1998 (An extraordinary wine) .................................................. 140.00

RHONE STYLE AND PROVENCE

700 Havens Syrah, Napa, 1999 (375ml Half Bottle) .................................................................................... 28.00
700 Rupert & Rothschild South Africa, Merlot/Cabernet 1999 (Beautifully soft!) ............................... 45.00
701 Bonny Doon California, “Old Telegram” 2000 (100% Mourvedre) ...................................................... 55.00
702 Bonny Doon California, “Cigar Volonte” 2000 ..................................................................................... 60.00
703 Kent Rasmussen Napa, Petite Syrah 1999 .............................................................................................. 65.00
704 Te Muto Waiheke New Zealand 1996 (Simply fabulous!) ................................................................. 90.00
705 Vlader Napa, Syrah 2000 ....................................................................................................................... 125.00
706 Terre Rouge Sierra Foothills, Ascent, Syrah 1997 (97 points RP) ......................................................... 147.00
707 Rottlan Torra Tirant Priorat, Spain 1998 (98 points RP) ....................................................................... 150.00

“Let us have wine and women, mirth and laughter, Sermons and soda-water the day after.”

John Clarke (17th Century)
# Mel's Selection of Wines by the Glass

## WHITE WINES BY THE GLASS

**CHARDONNAY**

- **Red Bank** “Long Paddock, Victoria, Australia, 2001” ................................................................. 4.75
- **Cambria** “Katherine’s” Santa Maria, 2000 *(Big, Rich and Well Balanced)* .................................. 6.75
- **Domaine Thibert** Macon Fuissé, France, 2000 *(Exceptional, Amazingly Rich)* ......................... 8.50

**SAUVIGNON BLANC**

- **Tortoise Creek** Pays d’ Oc, France, 2001 *(Crisp and Dry with Melon)* .................................. 4.00
- **Ferrari Carano** Fumé Blanc, Sonoma, 2001 *(Lots of Great Tropical Aromas, Well Balanced)* .... 8.50

**OTHER GREAT WHITES**

- **Selbach-Oster** Mosel, Riesling-Kabinett, Germany, 2000 *(Great Winter Wine)* ......................... 8.25

**CHAMPAGNE & SPARKLERS**

- **Roederer Estate** Brut, Anderson Valley, California, N/V ............................................................... 7.00
- **Billecart Salmon** Brut, France, N/V *(A Superb, Beautifully Finessed Champagne)* ..................... 11.50

## RED WINES BY THE GLASS

**PINOT NOIR**

- **Ramsay** California, 2000 *(Candied Cherries, Raspberry, Soft and Elegant)* ............................. 6.75
- **Calera** Central Coast, 1998 *(A Rich and Beautiful Pinot)* .......................................................... 10.00
- **Merry Edwards** Russian River, 2000 *(One of the Best Wines in California)* .......................... 16.00

**MERLOT**

- **Tortoise Creek** Pays d’ Oc, France, 2001 *(40% Cabernet, Very Elegant)* ................................. 4.00
- **Beringer** California Founders Estate, 1999 *(Soft but Rich)* ....................................................... 7.00

**MERITAGE**

- **Sirius** Bordeaux, 1999 *(Well Balanced Wine made by Ch. Palmer)* ............................................. 6.00
- **St. Supery** Napa Valley, 1998 *(Big, Rich and Very Well Balanced)* ........................................... 12.00

**CABERNET SAUVIGNON**

- **Sterling** Vitner Collection, Central Coast, 2001 ................................................................. 6.00
- **Humanitas** Monterey, 2001 *(All Proceeds go to Hunger & Homeless)* ...................................... 8.00
- **Mondavi** Napa Valley, 1999 *(The Quintessential Napa Cabernet)* ............................................. 12.50

**ZINFANDEL**

- **Blockheadia “Ringnosh”** California, 2000 *(Black Cherry and Full of Fruit)* ............................... 8.00

**OTHER FUN REDS**

- **Tiamo** Sangiovese/Primitivo, Puglia, 2000 *(Rich and Delicious)* .............................................. 4.75
- **Gianni Gagliardo** Dolcetto d’Alba, 2000 *(Italian Beaujolais)* ....................................................... 6.25

**AUSTRALIAN REDS**

- **Peter Lehmann “Clancey’s Gold”**, Barossa Valley, 1999 *(Shiraz, Cabernet, Merlot)* .................. 10.00

---

“A meal without wine is like a day without sunshine.”

*Louis Pasteur (1822-1895)*
Divine Desserts

Warm Chocolate Cake
Orange Zest Sherbet & Chocolate Sauce

Apple Cranberry Crisp
With Vanilla Ice Cream

Robert’s “House Made Root Beer” Float
With Vanilla Bean Ice Cream

Fried Tapioca Pudding
Roasted Pineapple & Mojito Sabayon

Vanilla Bean Creme Brulee
Almond Cognac Short Bread

Banana Brioche Bread Pudding
Macadamia NutToffee, Banana Ice Cream

Passion Fruit Cheesecake
Coconut Tuilles & Yuzu Caramel

Selection of Sorbets
Brown Sugar Shortbread
All Desserts $6

Mel’s Artisan Cheese Plate
Cheeses Provided by “The Truffle”
$7.95
Pastry Chef: Robert McCarthy

Coffee, Espresso & Tea

French Roast Coffee 1.50
Decaffeinated French Roast Coffee 1.50
Celestial Seasonings Teas 1.50
Espresso 1.95
Cappuccino 2.50
Café au Lait 2.50
Café Mocha 3.25
Mel’s Coffee 6.95
(Kahlua, Frangelico, Crème de Cacao with Whipped Cream)

Dessert & Port Wines

Beaumes De Venice 8.00
Peter Lehmann Sauveteres (half bottle) 35.00
Fonseca Bin 27 Port 7.50
Warres “Otima” 10 Year Tawny Port 7.50
Taylor Fladgate L.V. Port 9.00
Dow 20 Year Tawny Port 9.00
Dow Vintage Port, 1985 12.00

After Dinner Spirits

A complete selection of Cognac, Armagnac, Single Malt Scotch & Small Batch Bourbon are available
BURGUNDY WINE DINNER

Aperitif
Kir classique (Macon Blanc and crème de cassis)
Gourgeres Bourgignon

Pour commencer
Tart of Escargot in a parsley garlic sauce
With
Meursault, Louis Jadot 2000

Entree
Braised Beef Cheeks, red burgundy sauce, new potatoes & cabbage
With
Chorey Les Blaune, Domaine de Guyon 1998

Fromages
Epoisses & Bonde de Gatine
With
Mercurey, Château de Chomirey 1999

Dessert
Red Wine Poached Seckel Pear
And walnut tuile

The Seventeenth of September, Two Thousand Two
Mel’s Restaurant & Bar

Executive Chef: Jeff Sando
Chef de Cuisine: Matthew Sissman
Pastry Chef: Robert McCarthy
Black Truffle Dinner

terrine of fresh hearts of palm
truffle vinaigrette

~~~
caramelized trotters
pomme puree in perigueux sauce
sliced black truffles

~~~
poached turbot
roasted rutabagas, baby carrots,
fresh black truffle sayabon

~~~
warm hazelnut financier
black truffle ice cream, green grape & champagne gelee

~~~
The Sixteenth of February, Two Thousand Three
Mel’s Restaurant & Bar

Executive Chef: Jeff Saudo
Chef de Cuisine: Matt Sissman
Pastry Chef: Rob McCarthy
Mel's Restaurant & Bar
NEW YEAR'S EVE 2002!

start
Ahi Tuna Tartar
grey salt, citrus crème fraiche & caviar

second
Wild Mushroom Agnolotti
in a sage brown butter sauce

entrée
Beef Tenderloin
pave of sweet potato, glazed cippolini onions & white veal jus
Or
Roasted Squab
caramelized salisy & wilted swiss chard in a celery root & fontina
Or
Grilled Diver Scallops
parsnip puree, baby carrots & sauce gribiche
Or
Pan Roasted Opakapaka
tian of aubergine & roasted potatoes in sauce lié de vin

finale
Chocolate Sampler
Chocolate/chestnut cake with brandied cherry anglaise
Chocolate peanut butter pave
Chocolate Mousse with port syrup
Or
Key Lime & Coconut Napoleon
poached starfruit & kumquat
Or
Selection of Sorbets
Champagne gelee & crisp tuilles

Executive Chef: Jeff Saudo
Chef de Cuisine: Matt Sissman
Pastry Chef: Rob McCarthy
NEW YEAR'S EVE 2002!

Champagne & Caviar Gelee

~~~
Roasted Chestnut Soup with Marscapone
Or
Mixed Baby Greens with Pomegranate Vinaigrette

~~~
Lobster & Crème Fraiche Agnolotti
lobster salad in lobster consomme
Or
Foie Gras au Torchon
cranberry brioche muffin
Or
Melpeque Oysters
on the half shell with caviar mignonette

~~~
White Wine Poached Turbot
endive & beet salad in whole grain mustard sabayon
Or
Grilled Sirloin of Lamb
cassoulet of white beans & beignets of sage in a lamb jus
Or
Beef Tenderloin
pave of sweet potato, glazed cippolini onions & white veal jus
Or
Roasted Squab
carmelized salisfy & wilted swiss chard in a celery root & fontina

~~~
Selection of Artisan Cheese
gorgonzola naturale
pont l'evqve

~~~
Chocolate Sampler
Chocolate/chestnut cake with brandied cherry anglaise
Chocolate peanut butter pave
Chocolate Mousse with port syrup
Or
Key Lime & Coconut Napoleon
poached starfruit & kumquat
Or
Selection of Sorbets
Champagne gelee & crisp tuilles

Executive Chef: Jeff Saudo
Chef de Cuisine: Matt Sissman
Pastry Chef: Rob McCarthy
Mel's Valentine Wine Suggestion
Nicolas Feuillatte Brut, France NV ($45.00)

Curried Yukon Gold Potato Soup
Snap Pea Julienne
or
Rock Shrimp Cake
Chipotle Pepper Aioli & Corn Relish
or
House Smoked Salmon
Egg, Red Onion & Lemon Flat Bread

Mel's Caesar
Country Croutons & Hard Boiled Egg
or
Caramelized Red Onion Tart
Field Greens & Balsamic Reduction

Roasted Duck Breast & Confit Leg
Butternut Squash Slan & Roasted Turnips
or
Grilled Beef Tenderloin
Straw-Potato Cake & Braised Swiss Chard
or
Salmon en Papillote
New Potatoes, Zucchini, Carrots and Herb Butter
or
Wild Mushroom Strudel
Goat Cheese & Spinach in a Red Pepper Sauce
or
Maine Lobster
Parsnip purée & Mango Relish
(There will be a supplemental charge for lobster in the amount of $10.00)

White and Dark Chocolate Mousse
Chocolate-Almond Tuille & Strawberries
** for two **
or
Passion Fruit Cheesecake
Mango, Coconut Crisp
or
Cosmopolitan Sorbet
Skyy Vodka gelee

Cost per person $45.00 plus tax and gratuity
White Truffle Dinner
with truffles from Alba, Italy

December 17th 2002

to start
White Truffle custard
and brioche toast
Served With
Prosecco di Conigliano

second
Poached quail egg pastina
with shaved white truffles
Served with
Dolcetto d’Alba Gianni Gagliardo 2001

entree
Roast Pheasant with white truffles,
fingerling potatoes & poultry jus
Served with Barbera d’Alba, Palladino 1998

finale
White truffle Ice Cream
poached pear & cotton candy
Served with Moscato d’Asti, Vignaioli di Stefano

Executive Chef: Jeff Saudo
Chef de Cuisine: Matt Sissman
Pastry Chef: Rob McCarthy
Mel's Restaurant & Bar
Private Party Holiday Menu
$40.00 per person
exclusive of tax, beverage & gratuity

Start
(choose two)
Goat Cheese croutons with blb lettuce & oregano vinagrette
Or
Wild mushrooms over mascarpone polenta & mushroom jus
Or
Escargot with wild mushrooms in a garlic parsley sauce

Entrée
(choose three)
Grilled Salmon over roasted root vegetables in a Juniper jus
Or
Roasted Chicken with arugula bread salad in poultry sauces
Or
Pork Tenderloin with a ragout of white beans & mushrooms in a black bean sauce
Or
Braised Fingerling Potatoes with red swiss chard and oven roasted tomatoes in a herb broth

Finale
Gala Apple and dried fruit turnover with walnuts, brown sugar sauce & whipped cream
Or
Assortment of cookies
WINE DISCOVERY DINNER

Start
Profiteroles
stuffed with chicken liver pate & a red onion marmalade

Chateau Vieux Richotey, Fronsac 1998

second
House Cured Sardines
shaved fennel & pickled eggplant salad

Chateau Graville-Lacoste, Graves 2001

entrée
Roasted Quail
stuffed with white bean puree & potato fondant & huckleberry sauce

Cain Cuvee, Napa Valley NV

finale
Dark Chocolate Tart
strawberry sauce & whipped crème fraîche

Pineto Brachetto D'acqui, Mareno 2001

The Twentieth of August, Two Thousand Two
Mel's Restaurant & Bar

Executive Chef: Jeff Saudo
Chef de Cuisine: Matthew Sissman
Mel’s Restaurant & Bar
NEW YEAR’S EVE 2002!

Champagne & Caviar Gelee

~~~
Roasted Chestnut Soup with Marscapone
  Or
Mixed Baby Greens with Pomegranate Vinaigrette

~~~
Lobster & Crème Fraiche Agnolotti
  lobster salad in lobster consomme
  Or
Foie Gras au Torchon
  cranberry brioche muffin
  Or
Melperque Oysters
  on the half shell with caviar mignonette

~~~
White Wine Poached Turbot
  endive & beet salad in whole grain mustard sabayon
  Or
Grilled Sirloin of Lamb
  cassoulet of white beans & beignets of sage in a lamb jus
  Or
Beef Tenderloin
  pave of sweet potato, glazed cippollini onions & white veal jus
  Or
Roasted Squab
  carmelized salisy & wilted swiss chard in a celery root & fontina

~~~
Selection of Artisan Cheese
  gorgonzola naturale
  pontl’veque

~~~
Chocolate Sampler
  Chocolate/chestnut cakee with brandied cherry anglaise
  Chocolate peanut butter pave
  Chocolate Mousse with port syrup
  Or
Key Lime & Coconut Napoleon
  poached starfruit & kumquat
  Or
Selection of Sorbets
  Champagne gelee & crisp tuilles
Southern Italian Wine Dinner

FIRST
House Cured Bresaola
Arugula, pinenuts, & extra virgin olive oil
With
Gravina Bianco di Puglia 2001

SECOND
Marinated Calamari
risotto arancine in a white bean balsamic reduction
With
Falerno del Massico, Campagna 2000

ENTREE
Veal Scaloppine
Tomatoes, oregano, capers & fennel fritti
With
Tiamo Rosso di Puglia 2000

AND TO END
Fresh Berries
with Zabaglione
With
Primitivo de Puglia

AND THEN A SURPRISE FOR YOU!

Mel’s Restaurant & Bar

Chef: Jeff Saudo
Chef de Cuisine: Matthew Sissman
Southern Italian Wine Dinner

first
Panzanella Salad
heirloom tomatoes & fresh basil
With
Gravina Bianco di Puglia 2001

second
Risotto Arancine
marinated baby artichokes & gremolada
With
Falerno del Massico, Campagna 2000

entée
Eggplant Caponata
Rapini, fennel fritte with garlic & herb extra virgin olive oil
With
Tiamo Rosso di Puglia 2000

AND TO END
Fresh Berries
with Zabaglione
With
Primitivo di Puglia

AND THEN A SURPRISE FOR YOU!

Mel’s Restaurant & Bar

Chef: Jeff Saudo
Chef de Cuisine: Matthew Sissman
BURGUNDY
WINE DINNER

Aperitif
Macon Villages, Georges Dufouef 2000/Cassis

First
Tart of Escargot in a parsley garlic sauce
With
Meursault, Leflaive 2000

Second
Braised Beef Cheeks with new potato, cabbage & baby carrots
With
Chorey Les Blaune, Guyon 1998

Entrée
Epoisses & Bonde de Gatine
With
Mercurey, Château de Chomirey 1999

Finale
Red Wine Poached Seckel Pear
And walnut tuile

The Seventeenth of September, Two Thousand Two
Mel’s Restaurant & Bar

Executive Chef: Jeff Saudo
Chef de Cuisine: Matthew Sissman
Pastry Chef: Robert McCarthy
BURGUNDY WINE DINNER

Aperitif
Macon Villages, Georges Dufour 2000/Cassis

First
Apple Tart with orange crème fraîche
With
Meursault, Leflaive 2000

Second
Vegetable barigoule with artichoke, red onion & baby carrots
With
Chorey Les Blaune, Guyon 1998

Entrée
Epoisses & Bonde de Gatine
With
Mercurey, Château de Chomirey 1999

Finale
Red Wine Poached Seckel Pear
And walnut tuile

The Seventeenth of September, Two Thousand Two
Mel’s Restaurant & Bar

Executive Chef: Jeff Saudo
Chef de Cuisine: Matthew Sissman
Pastry Chef: Robert McCarthy
DISCOVERY
WINE DINNER

start
Wild Rice Salad
toasted walnuts & chantarelle mushrooms
~
Collalbrigo, Prosecco Di Congeliano NV, Italy

second
Roasted Baby Turnips & Frisee Lettuce
caramelized shallot vinaigrette
~
Routas, Cabernet Sauvignon 2000, France

entree
Grilled Beef Tenderloin
herbed bleu cheese crust, tarragon roasted beets & blood orange sauce
~
Sirius, Bordeaux 1999, France

finale
Gala Apple & Dried Fruit Beggars Purse
walnuts, brown sugar sauce & whipped cream
~
Peter Lehmann, Botrytis Semillon 1998, Australia

The Eleventh of November, Two Thousand Two
Mel’s Restaurant & Bar

Chef de Cuisine: Matt Sissman
Pastry Chef: Rob McCarthy
Mel and Charles “Special wine picks”

<table>
<thead>
<tr>
<th>GLASS</th>
<th>BTL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tiamo, Puglia, Sangiovese/Primitivo, Italy 2001</td>
<td>4.75</td>
</tr>
<tr>
<td>Mel’s own rich, delicious, yummy and jammy Italian red.</td>
<td></td>
</tr>
<tr>
<td>Thornbury, Marlborough, Sauvignon Blanc, New Zealand 2002</td>
<td>10.00</td>
</tr>
<tr>
<td>Lots of pink grapefruit and pears with a perfect balance.</td>
<td></td>
</tr>
<tr>
<td>Selbach-Oster, Riesling, Mosel, Germany 2000</td>
<td>8.25</td>
</tr>
<tr>
<td>Big and rich with lots of fragrant apricot, dry with a sweet finish.</td>
<td></td>
</tr>
<tr>
<td>Sirius, Bordeaux France 1999 <em>(this well balanced wine is made by Ch. Palmer, yum)</em></td>
<td>6.00</td>
</tr>
<tr>
<td>Wonderful winter wine. Soft peppery, rich prune and Asian spice with soft, smooth fruit.</td>
<td></td>
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</tbody>
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**TO START**

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<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Special Soup</td>
<td>$5.75</td>
</tr>
<tr>
<td>Mussels “La Cagouille” Mel’s mussel dish from “La Cagouille” in France</td>
<td>$8.50</td>
</tr>
<tr>
<td>Rock Shrimp cakes, ancho pepper aioli and corn relish</td>
<td>$9.25</td>
</tr>
</tbody>
</table>

**SALADS**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mel’s Caesar - add chicken- $2 add salmon-$3</td>
<td>$6.95</td>
</tr>
<tr>
<td>Haystack Mountain Goat Cheese Salad with hand selected lettuces and sherry vinaigrette</td>
<td>$8.50</td>
</tr>
<tr>
<td>Mixed Field Greens with balsamic vinaigrette</td>
<td>$5.50</td>
</tr>
<tr>
<td>Grilled Tuna salad with haricots verts, potatoes, greens and Nicoise dressing</td>
<td>$10.75</td>
</tr>
<tr>
<td>Mel’s Cobb Salad with chicken, avocado, bacon, bleu cheese dressing</td>
<td>$9.95</td>
</tr>
<tr>
<td>Endive and frisee salad with candied pecans and gorgonzola in a sherry vinaigrette</td>
<td>$7.50</td>
</tr>
</tbody>
</table>

**PASTAS (ALL PASTAS ARE FROM LATINI PASTA)**

<p>| | |</p>
<table>
<thead>
<tr>
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</thead>
<tbody>
<tr>
<td>Penne with shrimp, snow peas and smoked bacon</td>
<td>$9.50</td>
</tr>
<tr>
<td>Strozzapreti with clams, spicy sausage and roma tomatoes in a roasted garlic broth</td>
<td>$10.25</td>
</tr>
<tr>
<td>Tomato Risotto with braised fennel and shaved grana</td>
<td>$9.50</td>
</tr>
</tbody>
</table>

**AMAZING ENTREES**

<p>| | |</p>
<table>
<thead>
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</thead>
<tbody>
<tr>
<td>Salmon Club with bacon, lettuce, onion, tomato &amp; crème fraiche</td>
<td>$9.50</td>
</tr>
<tr>
<td>Fish Fajita with tostada, corn tortilla, avocado salsa and crème fraiche</td>
<td>$9.75</td>
</tr>
<tr>
<td>Grilled Portobello Burger with marinated zucchini, smoked goat cheese and basil pesto</td>
<td>$6.95</td>
</tr>
<tr>
<td>Mel’s Burger and Idaho Fries - add $.95 for cheese and $1.50 for bacon</td>
<td>$6.95</td>
</tr>
<tr>
<td>Cuban sandwich with turkey, ham, cabbage and black bean puree</td>
<td>$7.50</td>
</tr>
<tr>
<td>Roasted Chicken with mashed potatoes and garlic spinach in a pan jus</td>
<td>$9.75</td>
</tr>
<tr>
<td>Ruby red trout with fingerling potatoes and red swiss chard</td>
<td>$13.00</td>
</tr>
<tr>
<td>Grilled Sliced Sirloin with potato croquette and baby carrots in a demi glaze</td>
<td>$13.50</td>
</tr>
<tr>
<td>Wild mushroom strudel with goat cheese and spinach in a red pepper sauce</td>
<td>$9.50</td>
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</tbody>
</table>

**Side Orders**

- french fries, mashed potatoes, spinach | $3.50 |

**EXECUTIVE CHEF JEFF SAUDO CHEF DE CUISINE MATTHEW SISSMAN**

**SOUS CHEF ALEJANDRO SOSA**

*OPEN SEVEN NIGHTS FOR DINNER AND MONDAY – SATURDAY FOR LUNCH 18% GRATUITY ADDED TO PARTIES OF 8 OR MORE. MEL’S DOES NOT ACCEPT CHECKS*
Mel and Charles “Special wine picks”

<table>
<thead>
<tr>
<th>Wine</th>
<th>GLASS</th>
<th>BTL.</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tiamo, Puglia, Sangiovese/Primitivo, Italy 2001</strong></td>
<td>4.75</td>
<td>19.00</td>
</tr>
<tr>
<td>Mel’s own rich, delicious, yummy and jammy Italian red.</td>
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</tr>
<tr>
<td><strong>Thornbury, Marlborough, Sauvignon Blanc, New Zealand 2002</strong></td>
<td>10.00</td>
<td>40.00</td>
</tr>
<tr>
<td>Lots of pink grapefruit and pears with a perfect balance.</td>
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</tr>
<tr>
<td><strong>Selbach-Oster, Riesling, Mosel, Germany 2000</strong></td>
<td>9.00</td>
<td>36.00</td>
</tr>
<tr>
<td>Big and rich with lots of fragrant apricot, dry with a sweet finish.</td>
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<td></td>
</tr>
<tr>
<td><strong>Sirius, Bordeaux France 1999</strong> (this well balanced wine is made by Ch. Palmer, yum)</td>
<td>6.00</td>
<td>24.00</td>
</tr>
<tr>
<td>Wonderful winter wine. Soft peppery, rich prune and Asian spice with soft, smooth fruit.</td>
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</tbody>
</table>

**TO START**

- Chef’s Special Soup $5.75
- Warm Olive Tapenade with Pecorino Cheese $5.95
- Fricassee of escargots and wild mushrooms in garlic butter $7.50
- House smoked salmon with eggs, red onion and lemon flat bread $8.50
- Poached egg raviolo in a mushroom-truffle broth $7.50
- Pork rillettes with fleur de sel, Dijon mustard and grilled crostinis $6.95
- Truffled bay scallop risotto with lardons of smoked bacon and sliced scallions $8.25
- Mussels “La Cagouille” $8.50
- Grilled quail over a panzanella salad with chanterelle mushrooms $9.25
- Foie Gras poached “Autumn style” $12.95
- Ahi Tuna Tartar with sesame oil, Hawaiian sea salt, cucumber salad and sesame crackers $9.25

**SALADS**

- Haystack Mountain Goat Cheese Salad with bibb lettuce and oregano vinaigrette $7.95
- Mixed Field Greens with rosemary bread sticks and port wine vinaigrette $5.50
- Roasted assorted beets and frisee lettuce with orange segments and beet molasses $7.50
- Grilled Caesar with country croutons and hard boiled egg $6.50
- Mel’s Old Fashioned Iceberg Lettuce with gorgonzola dressing and shaved red onions $5.95

**PASTAS (ALL PASTAS ARE FROM LATINI PASTA)**

- Strozzapreti with chanterelle mushrooms, pearl onions and herb roasted pistachios $14.95
- Classic Macaroni and cheese with Vermont cheddar and Smithfield country ham $13.95

**AMAZING ENTREES**

- Herb scented WHOLE roast black bass in an artichoke barigoule $22.75
- Grilled Mahi Mahi and sweet potato enchiladas in an ancho chile sauce $19.75
- Seared Ahi tuna on house made pappardelle, “puttanesca” style $26.00
- Grilled Atlantic salmon, mashed potatoes and spinach $18.95
- Braised short ribs with parsnip puree, carrots and a Bordelaise demi glace $19.50
- Grilled Pork tenderloin and buttermilk spoon bread, creamed spinach and a brown butter sauce $19.75
- Spaghetti squash cakes and a roasted autumn vegetable ragout $14.95
- Half of a Corn Fed Chicken, french fries and tarragon butter $15.50
- Roasted Rack of Lamb, goat cheese ratatouille, potato fondant with lamb jus $27.00
- Grilled Beef Tenderloin, straw-potato cake, red onion marmalade & braised swiss chard $28.95
- Roasted Duck Breast and confit leg with a butternut squash flan and roasted turnips $23.00
- “Steak Frites”, New York Strip Loin, fries and watercress $25.95

**Side Orders**

- French fries, mashed potatoes, roasted turnips, spaghetti squash cakes $3.50

*Olives served upon request*

**EXECUTIVE CHEF: JEFE SALCIDO, CHEF DE CUISINE: MATTHEW SISSMAN**