

PRIVATE DINING AT M É • L A N • G E

Seventy Dollar Private Dining Menu - 20% gratuity additional, coffee, tea and non-alcoholic beverages included

Our menu is always in flux with the seasons and is presented to share - Our Chef will create a selection of dishes - 4 to 6 savory and 2 desserts from this menu for you and your guests to pass and enjoy together!

Please reach out to us for groups of 15 guests or more to make arrangements for your special celebration

SUSHI FANTASY

MÉLANGE CLASSIC // PURIST // INSPIRED

always one of each with wasabi, pickled ginger, edamame

GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

AVOCADO NAAN

fresh citrus, cilantro, jalapeño, curry butter

MÉLANGE CAESAR*

romaine, Reggiano, boquerones, fermented black beans, chili oil, soft boiled quail's egg, naan crouton

DUCK CONFIT NACHOS

a Mélange classic! Crisped wontons, manchego, avocado, sriracha crème fraîche

SPANISH EGGS*

Durham's Traclements smoked salmon, golden potatoes, sunflower shoots, smoked salt, baguette

SKILLET STRIP 40 CLOVES OF GARLIC

Winter mushroom cream, golden potatoes two ways, vegetables of the season

SWEET, SAVORY AND SPICY SEA BASS*

French baked rice, tropical gastrique, baby bok choy, Brinery kimchi

BRAISED LAMB SHANK

Indian spiced vegetable stew, jus, crème fraîche

SWEET, SAVORY AND SPICY TOFU

baby bok choy, sticky rice and black sesame

'ARROZ CON POLLO'

spicy green chili broth, French baked rice, castelvetrano olives, sweet onion

WINTER MUSHROOM SPACCATELLI

fricassee, sweet cream, mâche

SIMPLE FISH or SIMPLE STEAK

chili Mélange, fresh lime, French baked rice, vegetables of the season, salsa verde and tropical chutney

SWEET

TRES LECHES

caramel cream, grilled rum macerated pineapple, brown sugar cream

CHOCOLATE AND CHILES

flourless chocolate cake with chile, scented chantilly cream

CITRUS PIE

lemon curd, chantilly cream