

PRIVATE DINING AT M É • L A N • G E

Page 1 Individual Plates (see Page 2 for Shared Plates)

Forty Five Dollar Private Dining Menu - 20% gratuity additional, coffee, tea and soda service included

FIRST COURSE

GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

SOUP OF THE SEASON

MAIN COURSE

SKILLET STRIP WITH 40 CLOVES OF GARLIC

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

VEGAN FLAVOR EXPLOSION!

seared tofu, aromatic bulgur, spicy braised greens, chili reduction, fresh avocado

'ARROZ CON POLLO'

spicy green chili broth, French baked rice, castelvatrano and sweet onion relish

SIMPLE FISH

chili M élange, fresh lime, French baked rice, vegetables of the season, salsa verde, tropical chutney

SWEETS

ELDERBERRY SORBET

Cava, basil, berries

CHOCOLATE AND CHILES

flourless chocolate cake with chile, scented chantilly cream

CITRUS PIE

lemon curd, chantilly cream

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Page 2: Shared Plates

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

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Please reach out to us for groups of 15 guests or more to make arrangements for your event at lwanke@melangeannarbor.com*

DUCK CONFIT NACHOS

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

GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

SOUP OF THE SEASON

AVOCADO NAAN

fresh citrus, cilantro, jalapeño, curry butter

SPANISH EGGS*

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

MÉLANGE CAESAR*

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

SKILLET STRIP WITH 40 CLOVES OF GARLIC

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

BRAISED LAMB SHANK

Indian spiced vegetable stew, jus, crème fraîche

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