

# 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 Tracklements smoked salmon, golden potatoes, sunflower shoots, smoked salt, baguette

## SKILLET STRIP 40 CLOVES OF GARLIC

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

## VEGAN FLAVOR EXPLOSION!

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

## 'ARROZ CON POLLO'

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

## WILD MUSHROOM SPACCATELLI WITH PAN ROASTED GULF SHRIMP

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

### ELDERBERRY SORBET

Cava, basil, berries

### CHOCOLATE AND CHILES

flourless chocolate cake with chile, scented chantilly cream

### CITRUS PIE

lemon curd, chantilly cream

# PRIVATE DINING AT M É • L A N • G E

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

## APPETIZERS

(Choose 2 which will be plated to share)

### DUCK CONFIT NACHOS

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

### AVOCADO NAAN

fresh citrus, cilantro, jalapeño, curry butter

### CRAB CAKE

quick slaw, lemon scented mayo

\*ASSORTED SUSHI

## SECOND COURSE

### GREENS AND FRESH HERB SALAD

sweet fig and walnut vinaigrette, herbed crouton, French cheese

### SOUP OF THE SEASON

## MAIN COURSE

(Choose 3 in addition to the Vegan Flavor Explosion for your guests to select from)

### VEGAN FLAVOR EXPLOSION

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

### SKILLET STRIP 40 CLOVES OF GARLIC

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

### 'ARROZ CON POLLO'

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

### WILD MUSHROOM SPACCATELLI WITH PAN ROASTED GULF SHRIMP

fricassee, sweet cream, mâche

### SIMPLE FISH

chili Mélange, 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