

MÉLANGE

BREAKFAST

SERVED 7 AM - 11 AM

TODAY'S SMOOTHIE 9

seasonal fruit / greek yogurt / local juice

HOUSE GRANOLA & YOGURT 12

macadamia / local dates / wildflower honey / greek yogurt

LEMON COCONUT PANCAKES 14

local citrus marmalade / toasted coconut butter
ginger syrup

STRAWBERRY & GOAT CHEESE BLINTZES 14

fresh crêpes / basil / balsamic reduction
strawberry sauce

LOX & BAGEL 18

house cured wild salmon / local bagel / dill schmear
red onion / hard boiled egg

AVOCADO TOAST 15

7-grain bread / oven-dried tomatoes
Brillat-Savarin cheese / pine nuts
add poached egg 3 pancetta 3

STANDARD BENEDICT 17

ham / English muffin / scallion salad
classic hollandaise / fingerling hash

MÉLANGE BENEDICT 21

pacific red crab / fresh biscuits
spinach piquillo hollandaise / fingerling hash

BLUEBERRY FRENCH TOAST 14

blueberry sauce / spiced butter / candied walnuts

REGULAR BREAKFAST 18

two eggs your way / choice of pork / choice of toast
fingerling hash

VEGETARIAN OMELET 16

seasonal vegetables / garden herbs / white cheddar
arugula / fingerling hash

CHATEAU HAM & CHEESE OMELETTE 17

artisan ham / aged gruyère / roasted shallots
fingerling hash

CHORIZO FRITTATA 18

roasted jalapeños / papas / cotija / crema mexicana
salsa fresca

VEGGIE FRITTATA 16

chef selection veggies / mozzarella cheese
fingerling potatoes

ON THE SIDE

Seasonal Fruit 5

Buttermilk Short Stack 10

Toast or Biscuit & Homemade Jam 4

Thick Cut Bacon / House Sausage / Artisan Ham 6

Fingerling Potato Hash 4

Lonely Egg 4

MORNING BEVERAGES

Coffee, Joe 4

Fresh Juices, Perricone Farms 4

Hot Teas, Harney & Sons 4

20% Gratuity added to final bill on parties of 5 or more. Please let your server know if you have any food allergies as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.

MÉLANGE

LUNCH

SERVED 11 AM - 3 PM

TO BE SHARED

LOCAL MEDJOOOL DATES 14

bacon / marcona almond / blue cheese / balsamic glaze

CHARCUTERIE & CHEESE BOARD 18

selection of artisan meats & cheeses
olives / mustard / pickles / honey / dried fruits
nuts / lahvosh

MEZZE PLATTER 16

pita / hummus / baba ganoush / olives / peppers
feta / tzatziki

ROASTED BRUSSEL SPROUTS 12

pancetta / egg / onion / pine nuts / grilled onion / Tabasco

SALADS

CAESAR 16

white anchovy / focaccia croutons / classic dressing

MÉLANGE GREENS 16

fresh berries / feta / greens / toasted almonds
balsamic vinaigrette

WEDGE 14

little gem lettuce / pancetta / pickled shallots
Point Reyes blue cheese

add protein to any salad

chicken 8 beef 12 shrimp 10 salmon 9

BETWEEN BREAD

all sandwiches come with chateau pommes frites

CROQUE MADAME 17

artisan ham / fried egg / brioche
Brillat-Savarin cheese / Dijon

ROASTED VEGGIES 16

eggplant / zucchini / peppers / ciabatta / Boursin
arugula & walnut pesto

ALBACORE TUNA 21

seared rare / Cajun-spiced / rosemary bun
mixed greens / pickled onions / roasted garlic aioli

CHATEAU CLUB 17

roasted turkey / Applewood smoked bacon
sourdough / gruyère / herb aioli

MÉLANGE BURGER 20

wagyu beef / potato bun / aged white cheddar
bacon jam / fancy sauce

MARGHERITA FLATBREAD 12

heirloom tomatoes / buffalo mozzarella / basil pesto

ROASTED GARLIC FLATBREAD 12

spinach / cremini mushroom
lemon-ricotta

SALAMI FLATBREAD 12

garden herbs / fresh mozzarella / San Marzano sugo

FRENCH DIP SANDWICH 18

roast beef / cheese / horseradish / au jus

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MÉLANGE

DINNER

SERVED 5 PM - 8:45 PM

TO BE SHARED

CHARCUTERIE & CHEESE BOARD 18
selection of artisan meats & cheeses / olives / mustard
pickles / honey / dried fruits nuts / lahvosh

MARGHERITA FLATBREAD 14
roma tomato / bufala / fresh basil / basil pesto

MEZZE PLATTER 16
pita / hummus / baba ganoush / olives / peppers
feta / tzatziki

LOCAL MEDJOL DATES 14
bacon / marcona almond / blue cheese
balsamic vinegar

SALADS

MÉLANGE GREENS 16
fresh berries / feta / greens / toasted almonds
balsamic vinaigrette

CAESAR 16
white anchovy / focaccia croutons / classic dressing

ROASTED BEETS 14
beet greens / sheep's milk ricotta / local dates
honey / pistachios

WEDGE 14
little gem lettuce / pancetta / pickled shallots
Point Reyes blue cheese

CAPRESE SALAD 16
heirloom tomatoes / buffalo mozzarella
balsamic / basil

SMALL PLATES

ROASTED BRUSSEL SPROUTS 14
pancetta / egg / onion / pine nuts / grilled onion / Tabasco

SAUTEED SPINACH 8
olive oil / onion

SHRIMP COCKTAIL 24
poached shrimp / horseradish cocktail sauce

LARGER PLATES

SCALLOPS & PRAWNS 35
risotto / oven-dried tomato / butter / squash

WILD SALMON 36
beurre blanc / mango salsa

CHICKEN PICATTA 34
chicken breast / capers / lemon-wine sauce
mashed potatoes

FILET MIGNON 60
fingerling potatoes / asparagus / wine reduction

DUROC PORK CHOP 43
mashed potato / cabbage / port wine reduction
apple chutney

SHORT RIB 43
mashed potatoes / baby brussels / onion straw
pinot noir sauce

SEARED TUNA 39
wasabi ginger / bok choy / white rice

TEMPERATURES - Chef prepares steaks to the following temperatures:

Rare - Red Cool Center, Medium Rare - Red Warm Center, Medium - Pink Warm Center, Medium Well - Slightly Pink Warm Center, Well - Cooked
CORKAGE FEE - \$25 per 750 ml bottle, Limit 2 per table ADDITIONAL INFORMATION - Split plate charges: Salads/Appetizers/Entrees \$5

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