

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 13

local citrus marmalade / toasted coconut butter
ginger syrup

STRAWBERRY & GOAT CHEESE BLINTZES 13

fresh crêpes / basil / balsamic reduction
strawberry sauce

LOX & BAGEL 16

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

AVOCADO TOAST 14

7-grain bread / oven-dried tomatoes / brillat-savarin
cheese / pine nuts
add: poached egg / pancetta 2

STANDARD BENEDICT 16

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

MÉLANGE BENEDICT 18

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

BLUEBERRY FRENCH TOAST 12

blueberry sauce / spiced butter / candied walnuts

REGULAR BREAKFAST 15

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

VEGETARIAN OMELET 15

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

CHATEAU HAM & CHEESE OMELETTE 15

artisan ham / aged gruyère / roasted shallots
fingerling hash

CHORIZO FRITTATA 16

roasted jalapenos / papas / cotija / crema mexicana
salsa fresca

VEGGIE FRITTATA 15

chef selection veggies / mozzarella cheese
fingerling potatoes

on the side

Seasonal Fruit 5

Buttermilk Short Stack 8

Toast or Biscuit & Homemade Jam 2

Thick Cut Bacon / House Sausage / Artisan Ham 6

Fingerling Potato Hash 4

Lonely Egg 2

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 MEDJOOL DATES 12

marcona almond / blue cheese / bacon / balsamic glaze

CHARCUTERIE & CHEESE BOARD 18

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

MEZZE PLATTER 16

hummus / tzatziki sauce / feta / olives
roasted peppers / pita

ROASTED BRUSSEL SPROUTS 12

bacon jam / tabasco / sunny side up egg

salads

CAESAR 12

classic dressing / white anchovy / focaccia croutons

MÉLANGE GREENS 12

fresh berries / feta / greens / raspberry vinaigrette
toasted almonds

WEDGE 12

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

add protein to any salad

chicken 6 beef 7 shrimp 7 salmon 7

between bread

all sandwiches come with château pommes frites

CROQUE MADAME 15

brioche / artisan ham / brillat-savarin
fried egg / dijon

ROASTED VEGGIES 14

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

ALBACORE TUNA 18

rosemary bun / seared rare / cajun-spiced
roasted garlic aioli / mixed greens / picked onions

CHÂTEAU CLUB 15

sourdough / roasted turkey / applewood bacon
gruyère / herb aioli

MÉLANGE BURGER 18

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

MARGHERITA FLATBREAD 10

heirloom tomatoes / basil pesto / buffalo mozzarella

ROASTED GARLIC FLATBREAD 10

spinach / cremini mushroom
lemon-ricotta

SALAMI FLATBREAD 10

san marzano sugo / fresh mozzarella / garden herbs

FRENCH DIP SANDWICH 17

SHORT RIB SANDWICH 17

braised short rib / brioche / grilled onions
grilled jalapeño / piquillo aoli

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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 12

roma tomato / bufala / fresh basil / basil pesto

MEZZE PLATTER 16

humus / tzatziki / feta / olives / pita

LOCAL MEDJOOOL DATES 12

marcona almond / blue cheese / bacon /
balsamic vinegar

salads

MÉLANGE GREENS 12

berries / feta / field greens / balsamic vinaigrette

CAESAR 12

classic dressing / white anchovy / focaccia croutons

ROASTED BEETS 12

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

WEDGE 12

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

CAPRESE SALAD 14

heirloom tomatoes / buffalo mozzarella /
balsamic / basil

small plates

ROASTED BRUSSEL SPROUTS 12

pancetta / onion / pine nuts / grilled onion / tabasco / egg

SAUTEED SPINACH 8

olive oil / onion

SHRIMP COCKTAIL 18

poached shrimp / horseradish cocktail sauce

larger plates

SCALLOPS & PRAWNS 35

risotto / oven-dried tomato / butter / squash

WILD SALMON 34

beurre blanc / mango salsa

CHICKEN PICATTA 32

chicken breast / lemon-wine sauce / capers /
mashed potatoes

FILET MIGNON 50

fingerling potatoes / asparagus / wine reduction

DUROC PORK CHOP 33

mashed potato / cabbage / port wine reduction /
apple chutney

SHORT RIB 36

mashed potatoes / baby brussels / onion straw /
pinot noir sauce

SEARED TUNA 34

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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