

MÉLANGE

DINNER

Served 5pm – 9pm

TO BEGIN

- Mushroom Tart** 4 varieties / madeira / fontina cream / arugula / pickled fennel 13
Albacore Carpaccio tobiko / heirloom radish / meyer lemon / avocado 17
Chateau Escargot elephant garlic / salsify / parsley pistou / champagne 15
Grilled Octopus chick pea / espelette / fried green tomato / scallion salad / saffron aioli 18
Crispy Asparagus pancetta-wrapped / herb-breaded / black garlic crema 12
Du Puy Lentil Soup smoked ham hocks / garden herbs / radish relish 11

SALADS

- Mélange Greens** salt roasted pear / jicama / pomegranate / hazelnut 12
Kale Caesar classic dressing / white anchovy / focaccia crouton 11
Pacific Crab celery root / heirloom apple / tarragon dressing / grapefruit / poppy seed 18
Roasted Beets pistachio / goat cheese / tangerine / pickled brussel sprouts 11
Wedge little gem lettuce / point Reyes blue cheese / pancetta / pickled shallots 12

FROM THE WATERS

- Mediterranean Sea Bass** heirloom cauliflower 3 ways / sea urchin butter / sea beans 38
Pacific Halibut saffron stain / cannellini beans / piquillo / serrano ham / green peas 37
Maine Lobster truffle butter / blood orange / parsley root / braised spinach / garden basil 44
Scallops & Prawns black garlic risotto / charred scallion salsa cruda / oven-dried tomato 35
Coho Salmon crispy skin / kalamata-brined / potato mousse / manila clams / fennel 34
Bluefin Tuna caraway spaetzle / leek soubise / thumbelina carrots / grain mustard vinaigrette 36

FROM THE RANCH

- Organic Chicken** roasted breast & confit leg / chestnuts / apricot gastrique / tuscan kale 31
Duck Breast celery root & potato gratin / smoked cherry / mustard greens / apple salad 31
The Porchetta brined, rubbed, roasted pork / fava beans / braised endive / grand marnier 34
Filet Mignon olive oil-poached / carolina gold rice / baby carrots / beet greens / truffle 46
New York Steak 12oz prime / smoked fingerlings / root vegetables / malbec / marrow butter 52
Short Ribs anson mills grits / asparagus / black trumpet mushroom / braise jus 34
Domestic Lamb Rack merguez sausage / israeli couscous / harissa / local dates / mint 50

*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 Throughout*

WINE

Corkage Fee: \$25 per 750 ml bottle, Limit 2 per table

ADDITIONAL INFORMATION

Split Plate Charges: Salads/Appetizers/Entrees \$5 ~ 20% Gratuity added to final bill on parties of 5 or more

Please let your server know if you have any food allergies. ~ Not all ingredients are listed in the menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially in certain medical conditions.