

Mélange

The Mélange concept was born of a European-Asian culture fusion that resonates throughout our architecture, atmosphere, and cuisine. Our menu offers simplicity and innovation played out on a backdrop of global inspiration. With a flair for the unique, Mélange is pleased to transport our guests to this subterranean home of worldly style and taste. Bon Appétit!

THE INTRODUCTION

Scoozie – Fresh flat bread filled with bleu cheese, deep-fried and blessed with extra virgin olive oil. Topped with a sweet tomato-basil relish.

7

☀ Beef Thai Rolls – Thinly sliced marinated steak, grilled and wrapped around a cucumber and carrot relish. Served with a chili peanut dipping sauce.

8

Phyllo Samosas – Spicy curry potato and green pea filling wrapped in a phyllo triangle and served with a sweet soy dipping sauce.

8

Chicken Gyoza – Dumpling flavored with fresh ginger and lemongrass then flash fried. Served with a crispy rice noodle salad and sweet chili ponzu.

9

Crispy Calamari – Flash fried calamari served alongside a Thai mango salad. Served with “dynamite” dipping sauce.

10

☀ The River Rock – Marinated strip steak or yellow fin tuna, thinly sliced, floating on a ginger ponzu sauce. Self-prepared at your table on a hot seasoned river rock.

11

Lettuce Wrap – Sautéed chicken or tofu with mixed Asian vegetables and dry roasted peanuts. Served with iceberg lettuce and oyster sauce.

11

Duck Nacho – Duck confit glazed in hoisin and served on a crispy wonton chip. Topped with manchego cheese, guacamole, fresh tomato and sriracha sour cream.

12

☀ Tuna Duo – A combination of mango tuna tartare and tuna tataki, blackened and seared. Served with wonton crisps.

12

FIELDS AND CAULDRONS

Soup of the Day – House made daily. Ask server for details.

7

Melange Pear Salad – A mix of young field greens topped with a burgundy poached Bosc pear, dried cherries, bleu cheese, spicy pecans and mango-lime dressing.

8

Beet Salad – Poached and sliced beets, blanched asparagus, roasted red peppers, red onion escabeche, kalamata olives and cherry tomatoes. Drizzled with ginger chipotle vinaigrette and served over baby greens.

8

Goat Cheese Salad – Fresh baby spinach tossed in a white wine balsamic dressing and topped with a crispy goat cheese crouton, roasted peppers, lentils, fennel, sweet potatoes and pork belly confit.

14

☀ Flank Steak Salad – Miso-marinated steak over baby mixed greens with avocado, asparagus, bleu cheese and sweet tomatoes. All tossed in a honey-balsamic vinaigrette.

14

NOODLES AND GRAINS

Risotto of the Day – House made daily. Ask server for details.

14

Mélange Lo Mein – Marinated beef, chicken, or tofu with lo mein noodles, mixed squash, bell peppers, onions, shiitake mushrooms and scallions. Sautéed in sesame garlic chili sauce.

16

Shrimp a la Vodka – Shrimp, mussels, and fettuccini noodles tossed in a spicy tomato sauce spiked with vodka. Topped with caramelized onions, fresh tomatoes, roasted fennel and fresh grated parmigiano reggiano.

22

VEGAN

Rainbow Vegetables – Grilled tofu, grilled seasonal vegetables, soy glazed wild rice, sautéed bok choy, avocado, fire roasted bell peppers and balsamic drizzle.

20

☀ Items are either served raw or can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

RIVERS, LAKES AND OCEANS

Salmon – Scottish Atlantic salmon coated in black and white sesame seeds, pan seared. Accompanied with orange miso and port plum sauces. Served with a mango jasmine rice pilaf and broccolini.

22

Shrimp – Gulf shrimp coated in tempura and coconut, flash fried and topped with a mandarin orange yuzu beurre blanc. Served with purple Peruvian potatoes and baby bok choy.

23

Bronzini – Filet of Bronzini seasoned then pan roasted and topped with a lemon curry compound butter. Served with a coriander brown rice pilaf accompanied by sautéed leeks, shiitake mushrooms and fresh asparagus.

25

Scallops – Jumbo sea scallops pan seared and served with roasted fingerling potatoes, carrots, and sautéed spinach with a green-peppercorn glaze.

27

Sea Bass – Chilean sea bass seasoned in special herbs, pan seared, topped with cherry tomatoes, capers and drizzled in sweet soy vinaigrette. Served over jasmine rice pilaf and julienned vegetables.

28

FORESTS AND FARMS

☀ Kobe – 8 oz. Waygu Kobe burger on a brioche bun and topped with thick cut bacon, cheddar cheese and a fried egg. Served with truffle fries, spicy ketchup, bleu cheese dipping sauce and fresh house made pickle slices.

18

Quail – A pair of quail stuffed with Sparrow Market chorizo sausage, dried apricots and golden raisins. Accompanied with a fennel and mixed lentil salad, broccolini and topped with a blackberry currant demi-glace.

23

☀ Duck – Maple Leaf Farms duck breast paired with a slow roasted duck leg confit, dusted in a house 7-spice blend and topped with an apple cider reduction. Served alongside wild rice pilaf and fresh beans.

29

☀ Beef – 8-ounce filet mignon grilled and drizzled in a red wine demi-glace. Served with a potato onion pie and asparagus.

31

☀ Lamb – Grilled New Zealand lamb chops marinated in thyme, rosemary and basil. Served over roasted Yukon gold potatoes and a chiffonade of brussel sprouts with a chili lime soy glaze.

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Executive Chef & Owner – Christopher K. Wanke

Sous Chef – Michael O. Clayton