

MÉLANGE

DINNER

Served 5pm – 9pm

TO BEGIN

- Mushroom Tart *4 varieties / madeira / fontina cream / arugula / picked 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 & COCKTAILS

Our select wine list and hand-crafted signature cocktails are available on a separate menu
If you prefer to bring your own wine: Corkage Fee: \$25 per 750 ml bottle, Limit 2 per table

ADDITIONAL INFORMATION

Split Plate Charges: Salads/Appetizers \$5.00 - Entrees \$9.00 - 18% Gratuity added to final bill on parties of 6 or more

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

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