

# MÉLANGE

## BREAKFAST

SERVED FROM 7:00AM – 10:30AM

### GOOD MORNING!

We are delighted that you have joined us for breakfast... All of our breakfast items are prepared fresh each day, from our preserves which are made right here on property, using only fresh locally procured fruit, to our breads baked fresh at a local bakery and fruits picked from our citrus trees on property. We are passionate about delivering to you a fresh and unique experience!

### MORNING BEVERAGES

|                                                   |                          |
|---------------------------------------------------|--------------------------|
| Perricone Farms fresh squeezed orange juice       | \$4                      |
| Juices ~ Tomato ~ Grapefruit ~ Cranberry          | \$3                      |
| The Belvedere Bloody Mary                         | \$12                     |
| Mélange Mimosa                                    | \$12                     |
| La Marca Prosecco Italy*                          | glass - \$9 750ml - \$34 |
| Chandon Rosé Sparkling Wine                       | split - \$12             |
| J Vineyards Brut Rosé Russian River, Ca* 750ml    | \$60                     |
| Perrier~Jouet Grand Brut Champagne, France* 750ml | \$90                     |



|                                 |                           |
|---------------------------------|---------------------------|
| Coffee                          |                           |
| Fresh brewed JOE coffee         | \$4                       |
| JOE Latte                       | \$5                       |
| JOE espresso and decaf espresso | single - \$4 double - \$6 |



|                                                       |     |
|-------------------------------------------------------|-----|
| Fine Tea                                              | \$4 |
| Egyptian Chamomile ~ Darjeeling Highlands ~ Earl Grey |     |
| Japanese Sencha ~ English Breakfast                   |     |

### BREAKFAST SELECTIONS

|                                                                                                                               |      |
|-------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Chateau Fruit Plate</b>                                                                                                    | \$12 |
| <i>Assorted fresh fruit and seasonal berries</i>                                                                              |      |
| <b>Chateau Parfait</b>                                                                                                        | \$9  |
| <i>Mixed fresh seasonal berries, granola and Greek yogurt</i>                                                                 |      |
| <b>Avocado Toast</b>                                                                                                          | \$14 |
| <i>Whole grain toast with avocado spread, two farm fresh poached eggs, alfalfa sprouts, sun dried tomato pesto, fruit</i>     |      |
| <b>Scrambled &amp; Lox</b>                                                                                                    | \$16 |
| <i>Farm fresh scrambled eggs and smoked salmon on a fresh bagel, cream cheese and dill smear, diced red onions, fruit</i>     |      |
| <b>Mélange Frittata</b>                                                                                                       | \$12 |
| <i>Farm fresh eggs, baby vegetables, mozzarella cheese, and Omar's breakfast potatoes</i>                                     |      |
| <b>Two Eggs Your Way</b>                                                                                                      | \$10 |
| <i>Served with butcher cut bacon and Omar's breakfast potatoes</i>                                                            |      |
| <b>Chateau Blueberry Pancakes</b>                                                                                             | \$10 |
| <i>Three fluffy, delicate pancakes filled with fresh blueberries, butcher cut bacon</i>                                       |      |
| <b>Soy-Rizo Burrito</b>                                                                                                       | \$10 |
| <i>Farm fresh eggs, diced potatoes, soy chorizo, and cheddar cheese</i>                                                       |      |
| <b>Farm Fresh Vegetable Omelet</b>                                                                                            | \$10 |
| <i>Stuffed with mushrooms, tomatoes, onions, and bell peppers, served with Omar's breakfast potatoes</i>                      |      |
| <b>Huevos Rancheros</b>                                                                                                       | \$12 |
| <i>Farm fresh fried eggs served over blue corn tortillas, topped with a tomato-chili sauce, refried beans, sliced avocado</i> |      |

### SIDES YOU MAY ALSO ENJOY

|                                                                    |     |
|--------------------------------------------------------------------|-----|
| <b>Side of Fresh Fruit</b>                                         | \$4 |
| <b>Omar's Breakfast Potatoes</b>                                   | \$3 |
| <b>Butcher Cut Applewood Smoked Bacon</b>                          | \$4 |
| <i>Three slices</i>                                                |     |
| <b>Fresh Baked Artisan Bread Toasted Per Slice</b>                 | \$1 |
| <i>Choice of sourdough, squaw (dark and sweet), or mixed grain</i> |     |

### Executive Chef, Nestor Ruiz

20% gratuity will be added to parties of 5 or more  
\*Corkage \$25 per 750ml limit 2

**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.  
If you have a food allergy, please speak to an owner, manager, chef or your server.



@thechateaulq