

# MÉLANGE

## RESTAURANT WEEK

JUNE 1 - 17, 2018



### FIRST COURSE

#### Mélange Salad

*Fresh Seasonal Berries, Feta Cheese, Almonds with Raspberry Vinaigrette*

#### Heirloom Gazpacho with Toast Points

#### Crab Cakes

*Maryland Style Jumbo Lump Crab with Roasted Red Pepper Puree*

#### Smoked Salmon

*Red Onion, Capers, Egg, Dill Crème Fraiche, Crostini*

### SECOND COURSE

#### Petrale Sole

*Lightly Seared with Sautéed Spinach and Artichoke Risotto, Lemon Herb Beurre Blanc*

#### Braised Short Rib

*with Garlic Mash Potatoes and Seasonal Baby Vegetables*

#### Roasted Chicken Roulade

*Stuffed Mascarpone, Basil and Mushroom with Garlic Mash Potatoes and Seasonal Baby Vegetables*

#### Stuffed Portobello Mushroom

*with Quinoa and Roasted Root Vegetable Puree over Zucchini Noodles*

### DESSERT

*Cheesecake with Seasonal Berries*

*Tiramisu with Seasonal Berries*

*Chocolate Cake with Seasonal Berries*



**\$49 per person exclusive of tax and gratuity**



@thechateaulq