

MÉLANGE



APPETIZERS

Bacon Wrapped Dates 10

Four local Coachella Valley Medjool dates stuffed with blue cheese, wrapped in applewood smoked bacon over a bed of fresh arugula with balsamic drizzle

Smoked Salmon 10

Red onion, capers, egg, dill crème fraiche, crostini

Crab Cakes 14

Maryland style jumbo lump crab served with lemon aioli and roasted red pepper sauce

SALADS

Wedge Salad 8

Crispy iceberg lettuce topped with house-made blue cheese dressing, grape tomatoes and applewood smoked bacon

Caesar Salad 9

Fresh romaine hearts, anchovies, parmesan crisp with a classic Caesar dressing add shrimp or organic chicken \$10

Mélange Salad 9

Fresh seasonal berries feta cheese, almonds, raspberry vinaigrette

Greek Salad 10

romaine lettuce, bell peppers, red onion, kalamata olives, feta cheese, cucumber, avocado in a light lemon dressing



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ENTREES

Warm Duck Leg Confit Salad 18

Maple Leaf Farms duck, slow roasted over mixed greens, sliced onions, finished with balsamic glaze drizzle

Tasmanian Ocean Trout 26

*The Petuna Ocean Trout has been called the “Wagyu of the Sea” with its vibrant intense color, purity of flavor, and luscious marbling. Creamy succulent texture with high omega 6 content.
Served with wild mushroom risotto and baby vegetables*

Jumbo Sea Scallops & Prawns 26

Served on a bed of garlic risotto with asparagus

Ahi Tuna Crab Stack 24

seared with cajun spices, jumbo lump crab, served over garlic risotto and sautéed spinach

Petrale Sole 22

Lightly seared served on a bed of artichoke risotto and spinach with a lemon herb beurre blanc

Certified Organic “Mary’s” Chicken Piccata 24

White wine, lemon, butter, capers, baby vegetables and garlic mashed red potatoes

Pork Chop 30

10 ounces of tender “Newport” farm raised pork, served with fresh sweet corn, red and green peppers, sweet potato mash and fresh brown sugar glaze

Braised Short Ribs 25

Slow cooked on a bed of mashed potatoes with fresh vegetables

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*

DESSERTS

Tiramisu 8

Served with Seasonal berries

Cheesecake 9

Served with Seasonal Berries

Sorbet Trio 8

Mango, Raspberry, Blood Orange

Chocolate Cake 9

Served with Seasonal Berries

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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
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.**

*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.

GROUPS & PRIVATE EVENTS

Have us all to yourself when you reserve Melange at The Chateau for your next event. Catering, flowers, entertainment and local activity coordination can be tailored to your specific requirements, and of course you and your group will be the exclusive beneficiary of our personalized customer service.

Contact the hotel for more information:
www.thechateaulakelaquinta.com
Phone (760) 564-7332



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