

Mélange

PRIVATE DINING

An evening of pampering in elegance and intimacy

Appetizers: (choose one)

Traditional Middle-Eastern Eggplant Mezze,
Savory Poppy Seed Crepe with Braised Fine Vegetables,
Sweet Peppers Stuffed with Shrimps and Rice,
Smoked Salmon Crème over a Zucchini Patty.

Soups: (choose one)

Squash and Roasted Red Pepper Cream Soup,
Potato and Leak Soup.

Salads: (choose one)

Signature Baby Greens and Reds Salad with Glazed Walnuts, Avocados,
Dried Fruits, Fresh Berries and Shaved Parmesan,

Mediterranean Tomato Salad,
Spinach Salad with Wilted Red Cabbage, Pine Nuts, Currants & Goat Cheese.

Entrees: (choose two)

Sautéed Cod with Dry Sherry & Cream Reduction, Kalamata Olives, Capers,
Tomatoes and Tender Rice Pilaf,

Broiled Rosemary Salmon with Olive Oil & Citrus Sauce, English Peas and
Curried Sweet Potatoes,

Shrimps à la Melange Baked in Clay with Braised Vegetables

Beef Bourguignon with Parsley Spaetzle,

Vegetarian Option: Green Wheat Pilaf in Sweet Pepper & Tomato Sauce,
Topped with Sautéed Spinach and Grilled Squash.

Desserts: (choose two)

Lemon Zest Cream Torte with Shaved White Chocolates,

Dark and White Chocolate Trifle with Grand Marnier,

Strawberry Short Cake,

Vanilla Gelato with Hot Raspberry Sauce.



Couples - please make same choice from appetizer, soup, salad courses and two from entrees and desserts. Groups may enjoy a cocktail hour on a separate venue with bite size appetizers in lieu of the appetizer course.

Strong European Coffee, Turkish Coffee, Fine Teas and After-dinner European Bitters are Included. BYOW \$10 per Bottle Corking.