

## DESSERT.

**PARIS MADE ME DO IT** 13  
This lux red velvet cake with cream cheese frosting is rich, creamy, & exactly what you need.

**BURLESQUE BRÛLÉE** 13  
A classic crème brûlée with a caramelized sugar top smoked to perfection.

**HALLELUJAH HOLY SHI\*T!** 13  
This sexy chocolate bomb is worth the calories! Moist chocolate cake layered with chocolate & vanilla mousse, all within a delicate chocolate ganache shell.

**MOUNTAIN MAN** 13  
This rich chocolate and peanut butter cake is nutty & lush, kinda like a man of the mountains. Topped with brownie bites & peanut butter chips.

**REVENGE NEVER TASTED SO GOOD** 13  
Four layers of delicious, starting with moist chocolate cake, two layers of chocolate mousse, and topped with a layer of vanilla mousse & chocolate shavings.

## BOOZY DIGESTIF 5

BAILEYS	DISARONNO	PERNAUD
RUMCHATA	AMARETTO	FRANGELICO
SAMBUCA	KAHLUA	LEMONCELLO

## WARM ADDITIONS

HOT TEA	3	DRIP COFFEE	4
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### *Celebrate Your Senses*

Le Mélange offers a unique and modern restaurant and aesthetic, perfect for an elevated social and culinary experience.

Taste your way through our delicious and handcrafted menu, carefully curated with your taste buds in mind. We know that you'll find yourself on an exciting culinary journey at Le Mélange, and we invite you back for more.

# ME NU.



## APPETIZERS.

**WHIPPED FETA BOARD** 13  
Whipped feta herb-infused, served with a baguette  
*\*Choice of lemon agave or hot honey drizzle.*

**ARANCINI** 15  
Herb-crusted risotto balls hand-rolled daily, filled with mozzarella, smothered in house marinara, aged parmesan & fresh parsley.

**CHERRY BOMBS** 12  
Hot cherry peppers stuffed with spicy Gianelli sausage & blue cheese, topped with house marinara & aged parmesan.

**WARM BURRATA & POLENTA TART** 12  
House-made polenta tart, topped with our signature rustic heirloom tomatoes, burrata & fresh parsley.

**BURRATA BOARD** 15  
Whole fresh burrata circled with our rustic heirloom tomatoes & baguette, drizzled with a house balsamic reduction.  
*VEGAN: Sub for hummus*

**MEDITERRANEAN PLATTER** 16  
Fried artichoke hearts & fried hearts of palm (you're welcome)! Served with garlic aioli, drizzled with our signature lemon beurre blanc.

**CALAMARI** 16  
Fab calamari rings topped with lemon beurre blanc, and aged parmesan & served with our house marinara.

**SHRIMP SMOKESHOW** 18  
Organic colossal shrimp sautéed with Fresno peppers & beurre blanc, finished with fresh parsley & served in our signature smoke dome.

*All meat @ seafood is prime grade with no artificial ingredients or additives.*



*Please advise your server of any food related allergies before service.*

## SALADS.

- CLASSIC CAESAR** 13  
Romaine lettuce tossed in house-made caesar dressing with crusty croutons & freshly shaved parmesan cheese.
- STACKED APPLE** 13  
A tart green apple layered with arugula salad, tossed with blue cheese, pecans, and our house-made balsamic vinaigrette.
- BRUSSEL SPROUT** 13  
Shaved brussels sprouts, artichokes & cannellini beans, topped with aged parmesan & tossed in our house lemon vinaigrette.
- FROMMAGE HEIRLOOM SALAD** 13  
Arugula, fresh mozzarella, & heirloom tomatoes topped with aged balsamic & freshly grated parmesan.

## CURATED PLATES.

- DUCK À LA BOURBON** 38  
Two duck leg confit, served over sweet potato mash & asparagus finished with our house bourbon glaze.
- SALMON CONFIT** 38  
Lemon & dill salmon confit, served over parmesan risotto, paired with dilly beans, finished with our signature beurre blanc.
- LEMONCELLO FLAMBÈ** 32  
Chicken French our way! Breaded, fried chicken breast served over parmesan risotto, paired with dilly beans, & finished with lemon beurre blanc.
- PAN-SEARED SCALLOPS** 36  
Organic U-10 scallops, pan-seared, over sweet potato mash, paired with sautéed asparagus, & drizzled with our bourbon maple reduction.
- SEA BASS** 45  
Pan-seared sea bass with our house pineapple mango jalapeño salsa, served over parmesan risotto, & paired with green beans.
- ANGUS AGED RIBEYE** 60  
18 oz Angus Reserve Aged French Royal Ribeye Steak, served with parmesan salt potatoes & grilled asparagus.
- BONELESS STRIP STEAK** 45  
12 oz Aged Reserve boneless strip steak, seared to perfection, served with our parmesan risotto & paired with asparagus.

*Add to any dish:*

Scallops (MP) Collassal shrimp (MP) Lobster risotto (20)

## PASTA.

- COURGETTE** 22  
Thinly sliced zucchini sautéed in caramelized butter, folded with provolone del Monaco, and topped with aged parmesan, & fresh basil.
- LE MÊLANGE BUCATINI** 45  
Bucatini noodles folded with cold water lobster meat, red sauce, garlic, chilis, parsley & olive oil, topped with an 8 oz lobster tail.  
*Add on: 10 oz tail (MP)*
- PAPPARDELLE** 28  
Artisan pappardelle noodles folded with creamy garlic sauce, prosciutto, sage, & mushrooms.
- LM SIGNATURE SPAGHETTI** 24  
Artisan spaghetti noodles tossed with slow-cooked cherry tomatoes, lemon butter garlic sauce, topped with fresh burrata cheese.
- PASTA PIE** 28  
Angel hair tossed in a rich alfredo sauce with a golden mushroom breadcrumb crust, baked & smothered in our house marinara, topped with one arancini ball, grated parmesan, & fresh parsley.
- AGLIO E OLIO** 18  
A humble classic with garlic (aglio), olive oil (olio), and butter with a hint of red chili peppers.
- LM RATATOUILLE | V & GF** 28  
Gluten free angel hair pasta with gluten free oils, garlic mushroom crust, gluten vegan free cheese, green and yellow zucchini, & tomatoes.

## SIDES

6

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|------------------|------------------------|
| Parmesan Risotto | Smashed Fried Potatoes |
| Green Beans      | Parmesan Salt Potatoes |
| Dilly Beans      | Lobster Risotto   20   |
| Asparagus        |                        |

Here at LM we love our aged cheeses! If you're looking for a vegan option, we can accommodate you by removing cheese from any dish.

*Consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food-borne illnesses.*

