

# Meli Pâtisserie & Bistro

## Commencement

### Oysters

Half or One Dozen Seasonal Raw Oysters **Market Price**  
Hendricks Gin & Blueberry Vodka Mignonette

### Charcuterie Meats

Trio of Meats **13**

Prosciutto de Parma      Bresola      Chorizo, Artesano

#### Cold

##### **Riverbank Smoked Salmon 11**

Citrus Crème, Red Onion, Capers, Lemon Brioche

##### **Baked Goat Cheese Salad 10**

Blossom Honey, Bartlett Pears, Toasted Almonds

##### **Mixed Green Salad 9**

Caramelized Shallots, Roaring 40s Bleu Cheese,  
Currants, Walnuts, Balsamic Vinaigrette

##### **Tuna Tartare 15**

Balsamic Caviar, Lemon Oil, Potato Paper, Tempura  
White Anchovy

##### **Grilled Tomato Salad 9**

Maché, Fleur de Sel, Balsamic Honey, Halloumi Cheese

##### **Seared Beef Carpaccio 12**

Aged Manchego, Caramelized Onions, Horseradish Aioli

#### Hot

##### **Seared Diver Scallops 12**

Corn Shoots, Maché, Pancetta, Acacia Honey Vinaigrette

##### **"Maryland Style" Crab Cakes 13**

Petite Greens, Smoked Paprika Aioli

##### **Roasted Butternut Squash Ravioli 10**

Candied Almonds, Petite Greens, Honey Butter

##### **Crispy Sweetbreads 10**

Apples, Raisin Spoon Bread, Saueternes Sauce, Bacon Oil

##### **Duck Sausage 11**

Duck Confit, Rice Beans, Braised Red Cabbage,  
Membrillo, Cognac Sauce

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## Continuation

##### **Lavender Honey Glazed Salmon 20**

Honey Comb, Peruvian Potatoes, Baby Bok Choy

##### **Seared Veal Hangar Steak 19**

Chantrelle Mushroom Ragout, Asparagus, Potato Spiral

##### **Grilled Pork Tenderloin 15**

Quail Eggs, Crispy Potatoes, Brioche, Sulla w/Wild  
Strawberries

##### **Grilled Chicken Penne 19**

Baby Spinach, Tomato, Fennel, Macheo Cheese, Saffron  
Honey

##### **Loup de Mer 20**

Grape Tomatoes, Fingerling Potatoes, Sunflower Honey  
Vinaigrette

##### **Roasted Cornish Hen 20**

Roasted Squash, Rice Beans, Amerena Cherries,  
Baby Spinach

##### **Tuna Burger with French Fries 18**

House Made Boursin Cheese, Pancetta, Maché, Tomato

##### **Steamed Mussels 13**

Crispy Leeks, Tomato, Garlic, Basil, Lemon Butter

##### **Bistro Steak Sandwich 15**

Port Wine Cheddar, Maché, Caramelized Onion,  
Garlic Aioli

##### **Steak Au Poivre 20**

Peppercorn Mélange, Crispy Onions, Oxtail Sauce

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## Cheese Selection

Cheese Tasting **15**

**Manchego**

**Morbier**

**Cana De Cabra**

**Valdeon**

**Mimolette**

Truffle Honey

Apple Chutney

Sweet & Sour Cucumbers

## Sides 6

Sweet Potato Fries

French Fries

Haricot Verts

Baby Spinach

Creamy Polenta

**Executive Chef Rashad Edwards**