



BANANAS FOSTER CRÊPES **\$12**

Thin crêpes filled with caramelized bananas in a rum-brown sugar sauce, served with French vanilla ice cream.

WARM CHOCOLATE LAVA CAKE **\$12**

Decadent molten chocolate cake served with mixed berry coulis.

SWEET POTATO CHEESECAKE **\$12**

Rich and creamy, finished with caramel drizzle.

CLASSIC ITALIAN TIRAMISU **\$11**

Espresso-soaked ladyfingers layered with mascarpone cream and finished with cocoa powder.

**LOUISIANA BREAD PUDDING
WITH BOURBON CREAM SAUCE** **\$12**

Traditional New Orleans-style bread pudding, soaked in custard and finished with warm bourbon cream sauce.

CRÈME BRÛLÉE **\$12**

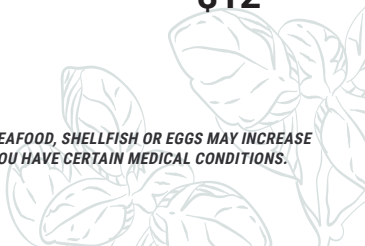
Silky vanilla custard topped with a caramelized sugar crust.

TRIO OF SORBETS OR GELATOS **\$12**

Rotating selection from our Chef's fruit sorbets and gelatos.

FRESH FRUIT PLATE **\$12**

Seasonal market fruit.



THANK YOU FOR DINING WITH US

THANK YOU FOR JOINING US AT MÉLANGE ON SYCAMORE.

IT HAS BEEN OUR PLEASURE TO WELCOME YOU TO OUR TABLE AND SHARE AN EXPERIENCE ROOTED IN FOOD, CULTURE, AND CONNECTION.

WHETHER TONIGHT WAS A CELEBRATION OR A QUIET MOMENT TOGETHER, WE ARE GRATEFUL YOU CHOSE TO SPEND IT WITH US.

WE LOOK FORWARD TO WELCOMING YOU AND
YOUR FAMILY BACK AGAIN SOON.

PRIVATE DINING • BANQUETS • SPECIAL EVENTS

PLANNING SOMETHING SPECIAL?

MÉLANGE ON SYCAMORE OFFERS THOUGHTFULLY CURATED EXPERIENCES FOR
PRIVATE PARTIES, BANQUETS, CORPORATE GATHERINGS
AND SPECIAL EVENTS.

FROM INTIMATE CELEBRATIONS TO LARGER OCCASIONS, OUR TEAM WILL
WORK WITH YOU TO CREATE A MENU AND ATMOSPHERE THAT REFLECT YOUR
VISION AND HONOR THE MOMENT.

PLEASE INQUIRE WITH YOUR SERVER OR A MANAGER THIS EVENING
TO BEGIN PLANNING YOUR EVENT.

WE LOOK FORWARD TO SERVING YOU AGAIN.

MÉLANGE ON SYCAMORE

A MIXTURE OF FOOD, CULTURE, AND FRIENDS

