



BRASSERIE MELROSE

ARIZONA CHEF'S WEEK 2026

A Summer Evening in France

THREE-COURSE PRIX FIXE

\$66 per Guest

FIRST COURSE

Heirloom Tomato Tart

*Whipped chèvre, olive tapenade,
and herb salad*

MAIN COURSE

Filet Mignon & Crab Croquette

*Saffron corn mousseline, snap peas,
and herb beurre blanc*

DESSERT

Vanilla Rum Canelé

*House whipped cream
and salted caramel*

THIS MENU IS OFFERED FOR THE ENTIRE TABLE ONLY. PARTICIPATION BY ALL GUESTS AT THE TABLE IS REQUIRED.

A 3% kitchen service charge is added to every check to support equitable compensation for our kitchen team.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.