

TASTE

On Melrose



Special events



EG HOSPITALITY



taste on melrose

Within its relaxed yet sophisticated setting along trendy Melrose Avenue, Taste on Melrose offers updated American comfort cuisine at eminently moderate prices. A neighborhood favorite for stylish Angelinos with a preference for elegant surroundings and a delightful dining experience, enjoy Taste's bustling streetside patio, the cozy seclusion of our courtyard, and a dynamic atrium with full bar - perfect for daily happy hour or Taste's renowned weekend brunch.





the cottage

Up to 30 guests seated

The Taste experience begins in our cottage, the original dining space renowned for its cozy atmosphere and rustic decor. Ideal for large seated dinners or corporate events, wedding receptions, and group celebrations. The Cottage features a dedicated kitchen and service bar, and can be combined with additional spaces to accommodate any special event. French doors open to the front patio and atrium courtyard, creating an airy, social atmosphere that all of your guests will enjoy.



the porch

Up to 40 guests seated

Nestled along bustling Melrose Avenue, Taste's front porch is a popular open-air dining experience along one of West Hollywood's most prolific thoroughfares. Ideal for mid-sized seated meals or receptions. The Porch is frequently combined with Taste's Cottage to accommodate larger groups, incorporating a dedicated kitchen and service bar. In the evening, enjoy a cool refreshing breeze or relax underneath heated lamps for an intimate experience like no other.



the enclave

Up to 15 guests seated

Overlooking Taste's patio and bustling Melrose Avenue, and adjacent to our main dining room, the Enclave is ideal for semi-private small group gatherings and an intimate dining experience.

This cozy space is quite popular for small receptions, birthday gatherings, and corporate business meetings, and makes for easy conversation and guest interaction.





atrium & courtyard

Atrium

35-50 guests seated

50-90 guests reception

Courtyard

up to 20 guests seated

35 guests reception

Atrium & Courtyard

up to 75 seated

up to 115 reception

Taste's new and modern atrium is the perfect space for large group gatherings of any kind. Adorned with contemporary artwork and designed by John Wooden, The Atrium at Taste on Melrose integrates the pleasing serenity of its dining space with a contemporary and bright social setting, ideal for intimate gatherings, group functions, and festive celebrations in a public or semi-private setting. Treat your guests at the Atrium's full private bar, the perfect space to enjoy crafted cocktails and the centerpiece of any memorable social gathering. Incorporating the contemporary Atrium, a full service bar, and the relaxing al fresco courtyard, Taste creates a unique and appealing setting under spacious blue skies or below the twinkle of a nighttime sky.





a menu for every occasion

With contemporary comfort foods, delectable entrees and mouth-watering dessert plates, Taste's menu selection is sure to please each and every special guest.

Large Party menus are designed in prix-fixe style, presented in both shared and individually plated fashion for lunch, dinner, and weekend brunch gatherings, and can be tailored to meet the dietary needs of our guests.

Named for Los Angeles' sprawling canyons, scenic drives, and magnificent beach-fronts, each Large Party Prix Fixe menu incorporates Taste's most popular appetizers, entrees, and desserts.



Taste

LARGE PARTY BRUNCH PRIX FIXE

(2) COURSES FROM \$23

(3) COURSES FROM \$28

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BOTTOMLESS BEVERAGE AVAILABLE STARTING AT \$21 PER PERSON
TAX AND GRATUITY ADDITIONAL

The Hills

LET IT BEGIN

shared appetizers | served family style | **select (2)** items for your menu

FRESH FRUIT (GF) chef's seasonal fruit selection

WARM CINAMMON ROLLS caramel sauce, cinnamon, powdered sugar

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

MAIN COURSES

served individually | **select (3)** items for your menu

CROISSANT BREAKFAST SANDWICH

butter lettuce, tomato, candied bacon, two eggs over easy, garlic aioli. rosemary garlic potatoes or mixed green salad

SABROSA SALAD (GF)

romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese, jicama, cilantro, red onion, avocado, honey jalapeño vinaigrette, totilla strips

PENNE CECCA (GF)

grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

BRIOCHE CINAMMON FRENCH TOAST

plain with maple syrup, fresh lemon wedge, powdered sugar

HUEVOS RANCHEROS (GF)

two eggs sunny side up, ranchero sauce, aged white cheddar, avocado, corn tortilla, puréed black beans, grape tomato, red onion, anaheim chili, crème fraiche, rosemary garlic potatoes or organic mixed greens

INDULGE

dessert served family style | **select (1)** for your menu

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise and vanilla bean gelato

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

Hills

(GF) GLUTEN FREE

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Taste

LARGE PARTY **BRUNCH** PRIX FIXE

The Croft

(2) COURSES FROM \$28

(3) COURSES FROM \$33

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BOTTOMLESS BEVERAGE AVAILABLE STARTING AT \$21 PER PERSON
TAX AND GRATUITY ADDITIONAL

LET IT BEGIN

shared appetizers | served family style | **select (2)** items for your menu

FRESH FRUIT chef's seasonal fruit selection (GF)

WARM CINAMMON ROLLS caramel sauce, cinnamon, powdered sugar

SABROSA SALAD (GF) romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese, jicama, cilantro, red onion, avocado, honey jalapeño vinaigrette, totilla strips

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

MAIN COURSES

served individually | **select (3)** items for your menu

CROISSANT BREAKFAST SANDWICH butter lettuce, tomato, candied bacon, two eggs over easy, garlic aioli, rosemary garlic potatoes or mixed green salad

TASTE-Y BREAKFAST BURRITO scrambled eggs, bacon, chorizo, potatoes, white cheddar, tomato, flour tortilla, with pico de gallo & ranchero

PENNE CECCA (GF) grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

HOLE-IN-ONE brioche bread, cremini mushroom, shaved grana padano cheese, truffle cream sauce, rosemary potatoes or organic mixed greens

BTLA BENEDICT two poached eggs, grape tomato avocado relish, applewood smoked bacon, toasted english muffin

HUEVOS RANCHEROS (GF)

two eggs sunny side up, ranchero sauce, aged white cheddar, avocado, corn tortilla, puréed black beans, grape tomato, red onion, anaheim chili, crème fraiche, rosemary garlic potatoes or organic mixed greens

INDULGE

dessert served family style | **select (1)** for your menu

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise & vanilla bean gelato

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

Croft

(GF) GLUTEN FREE

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TASTE

LARGE PARTY **BRUNCH** PRIX FIXE

(4) COURSES | COFFEE/JUICE INCLUDED FROM \$42

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BOTTOMLESS BEVERAGE AVAILABLE STARTING AT \$21 PER PERSON
TAX AND GRATUITY ADDITIONAL

The Alfred

SWEET START

WARM CINAMMON ROLLS caramel sauce, cinnamon, powdered sugar

LET IT BEGIN

shared appetizers | served family style | **select (2)** items for your menu

FRESH FRUIT (GF) chef's seasonal fruit selection

SABROSA SALAD (GF) romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese, jicama, cilantro, red onion, avocado, honey jalapeño vinaigrette, tortilla strips

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

AVOCADO TOAST smashed avocado, orange segment, feta cheese, pickled watermelon radish

MAIN COURSES

served individually | **select (5)** items for your menu

BLACKENED SALMON SALAD (GF) natural salmon, organic mixed greens, fresh herbs, slow roasted tomatoes, capers, goat cheese, shallot vinaigrette

TASTE-Y BREAKFAST BURRITO scrambled eggs, bacon, chorizo, potatoes, white cheddar, tomato, flour tortilla, with pico de gallo & ranchero

LOBSTER BENEDICT poached eggs, bernaise sauce, claw & knuckle lobster meat, micro arugula, garlic potatoes or organic mixed greens

PENNE CECCA (GF) grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

HOLE-IN-ONE brioche bread, cremini mushroom, shaved grana padano cheese, truffle cream sauce, rosemary potatoes or organic mixed greens

SUPER FOOD SALAD (GF)

kale, spinach, romaine, walnut, apple, quinoa, avocado, dried cranberry, golden beets, meyer lemon vinaigrette

HUEVOS RANCHEROS (GF)

two eggs sunny side up, ranchero sauce, aged white cheddar, avocado, corn tortilla, puréed black beans, grape tomato, red onion, anaheim chili, crème fraiche, rosemary garlic potatoes or organic mixed greens

INDULGE

dessert served family style | **select (1)** for your menu

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise & vanilla bean gelato

(GF) GLUTEN FREE

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Taste

LARGE PARTY **DINNER** PRIX FIXE

The Sunset

(2) COURSES FROM \$35

(3) COURSES FROM 41

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BAR PACKAGE AVAILABLE
TAX AND GRATUITY ADDITIONAL

LET IT BEGIN

shared appetizers | served family style | **select (2)** items for your menu

SPICY ROASTED CAULIFLOWER (GF) cumin spiced, greek yogurt chimichurri, cilantro

PAPAYA BARBECUE 'KOBE' MEATBALLS wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

CARAMELIZED PEAR & ONION flatbread pizza, gorgonzola cheese, honey, caramelized onions

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

MAIN COURSES

served individually | **select (5)** items for your menu

CACIO E PEPE bucatini, butter pecorino romano, parmesan, cracked black pepper

CRISPY PARMESAN CHICKEN PAILLARD mary's organic chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

SABROSA SALAD romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese, jicama, cilantro, red onion, avocado, honey, tortilla strrips (GF)

PENNE CECCA (GF) grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

SWEET POTATO GNOCCHI (GF) purple kale, wild mushroom, coconut lemongrass cream sauce

SUPER FOOD SALAD (GF)

kale, spinach, romaine, walnut, apple, quinoa, avocado, dried cranberry, golden beets, meyer lemon vinaigrette

INDULGE

dessert served family style | **select (1)** for your menu

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise & vanilla bean gelato

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

(GF) GLUTEN FREE

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Taste

LARGE PARTY **DINNER** PRIX FIXE

The Mulholland

(2) COURSES FROM \$38

(3) COURSES FROM \$44

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BAR PACKAGE AVAILABLE
TAX AND GRATUITY ADDITIONAL

LET IT BEGIN

shared appetizers | served family style | **select (3)** items for your menu

CALAMARI FRITTI cilantro lime sriracha aioli

THAI CHICKEN CUPS (GF) minced chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

PAPAYA BARBECUE "KOBÉ" MEATBALLS wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

ROASTED BEETS (GF) radish, cucumber, roasted baby carrots, crispy quinoa, micro arugula, cucumber yogurt vinaigrette

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

MAIN COURSES

served individually | **select (3)** items for your menu

CACIO E PEPE bucatini, butter pecorino romano, parmesan, cracked black pepper

CRISPY PARMESAN CHICKEN PAILLARD mary's free range chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

CAST IRON ROASTED CHICKEN BREAST fennel gratin with thyme bread crumbs, sautéed kale, toasted walnuts, chicken jus

PENNE CECCA (GF) grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

SWEET POTATO GNOCCHI (GF) purple kale, wild mushroom, coconut lemongrass cream sauce

SUPER FOOD SALAD (GF)
kale, spinach, romaine, walnut, apple, quinoa, avocado, dried cranberry, golden beets, meyer lemon vinaigrette

INDULGE

dessert served family style | **select (1)** for your menu

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise and vanilla bean gelato

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

(GF) GLUTEN FREE

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TASTE

LARGE PARTY **DINNER PRIX FIXE**

(2) COURSES FROM \$49

(3) COURSES FROM \$55

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BAR PACKAGE AVAILABLE
TAX AND GRATUITY ADDITIONAL

The Hollywood

SHARED STARTER BREAD & HUMMUS (COMPLIMENTARY)

LET IT BEGIN

shared appetizers | served family style | **select (3)** items for your menu

THAI CHICKEN CUPS minced chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

PAPAYA BARBECUE "KOBE" MEATBALLS wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

SPICY ROASTED CAULIFLOWER cumin spiced, greek yogurt chimichurri, cilantro (GF)

CARAMELIZED PEAR & ONION gorgonzola cheese, honey, caramelized onion

TUNA POKE yellowfin tuna, scallions, radish, cucumber, charred pineapple, sesame, wasabi avocado mousse, furikake lavosh

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

MAIN COURSES

served individually | **select (4)** items for your menu

PISTACHIO CRUSTED SALMON creamy beet infused israeli couscous, pickled shallots, watermelon radish, micro greens

CRISPY PARMESAN CHICKEN PAILLARD mary's free range chicken breast, roasted garlic potato purée, organic baby arugula salad, shaved red onions, red onion jam, white gravy

CAST IRON ROASTED CHICKEN BREAST fennel gratin with thyme bread crumbs, sautéed kale, toasted walnuts, chicken jus

CARAMELIZED CUMIN SPICED PORK CHOP brined 10 oz bone in, white truffle oil & mushroom mac & cheese, sugar snap peas, mojo sauce

PENNE CECCA (GF) grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

GRILLED SKIRT STEAK 8OZ faro, wild mushroom, spinach, cippolini, chimichurri

SUPER FOOD SALAD (GF)
kale, spinach, romaine, walnut, apple, quinoa, avocado, dried cranberry, golden beets, meyer lemon vinaigrette

INDULGE

dessert served family style | **select (2)** for your menu

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise and vanilla bean gelato

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

S'MORES graham cracker crumbles, chocolate gelato, toasted marshmallow fluff

(GF) GLUTEN FREE

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Taste

LARGE PARTY **LUNCH** PRIX FIXE

(2) COURSES FROM \$23

(3) COURSES FROM \$29

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BOTTOMLESS BEVERAGE AVAILABLE STARTING AT \$21 PER PERSON
TAX AND GRATUITY ADDITIONAL

The Melrose

SHARED STARTER BREAD & HUMMUS (COMPLIMENTARY)

LET IT BEGIN

shared appetizers | served family style

THAI CHICKEN CUPS minced chicken, shallots, crispy rice, peanuts, lemongrass vinaigrette, butter lettuce, cilantro

PAPAYA BARBECUE "KOBE" MEATBALLS wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

MAIN COURSES

served individually | **select (2)** tems for your menu

PENNE CECCA grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

GRILLED CHEESE SANDWICH country white or multi grain bread, aged white cheddar, tomato dipping sauce

WALDORF CHICKEN pulled mary's chicken breast, organic mixed greens, apples, caramelized walnuts, seedless grapes, gorgonzola cheese, gorgonzola dressing

INDULGE

dessert served family style | **select (1)** for your menu

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise & vanilla bean gelato

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

Melrose

(GF) GLUTEN FREE

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Taste

LARGE PARTY **LUNCH PRIX FIXE**
(weekday brunch)

(2) COURSES FROM \$28

(3) COURSES FROM \$34

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BOTTOMLESS BEVERAGE AVAILABLE STARTING AT \$21 PER PERSON
TAX AND GRATUITY ADDITIONAL

The Laurel

SHARED STARTER BREAD & HUMMUS (COMPLIMENTARY)

LET IT BEGIN

shared appetizers | **select (2)** served family style

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

AVOCADO TOAST smashed avocado, orange segment, feta cheese, pickled watermelon radish

CARAMELIZED PEAR & ONION flatbread pizza, gorgonzola cheese, honey, caramelized onion

MAIN COURSES

served individually | **select (3)** tems for your menu

BLACKENED SALMON TACOS shredded cabbage, avocado, roasted corn salsa, lime sriracha aioli

CACIO E PEPE bucatini, butter pecorino romano, parmesan, cracked black pepper

'KOBE' BEEF BURGER wagyu american beef, onion jam, organic arugula, oven roasted tomato, toasted brioche bun, pommes frites or mixed green salad

CROISSANT BREAKFAST SANDWICH butter lettuce, tomato, candied bacon, two eggs over easy, garlic aioli. served with pommes frites or mixed green salad

BRIOCHE CINAMMON FRENCH TOAST plain with maple syrup, fresh lemon wedge, powdered sugar

TASTE-Y BREAKFAST BURRITO scrambled eggs, bacon, chorizo, potatoes, white cheddar, tomato, flour tortilla, with pico de gallo & ranchero

INDULGE

served individually **select (1)** items for your menu

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise & vanilla bean gelato

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

(GF) GLUTEN FREE

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TASTE

LARGE PARTY **LUNCH** PRIX FIXE

(2) COURSES FROM \$32

(3) COURSES FROM \$38

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BOTTOMLESS BEVERAGE AVAILABLE STARTING AT \$21 PER PERSON
TAX AND GRATUITY ADDITIONAL

The Doheny

SHARED STARTER BREAD & HUMMUS (COMPLIMENTARY)

LET IT BEGIN

shared appetizers | served family style

PAPAYA BARBECUE 'KOBE' MEATBALLS wagyu american beef, caramelized onions, golden raisins, pine nuts, roasted corn salsa

ROASTED BEETS radish, cucumber, roasted baby carrots, crispy quinoa, micro arugula, cucumber yogurt vinaigrette

CALAMARI FRITTI cilantro lime sriracha aioli

MAIN COURSES

served individually

BLACKENED SALMON SALAD natural salmon, organic mixed greens, fresh herbs, slow roasted tomatoes, capers, goat cheese, shallot vinaigrette

CACIO E PEPE bucatini, butter pecorino romano, parmesan, cracked black pepper

'KOBE' BEEF BURGER wagyu american beef, onion jam, organic arugula, oven roasted tomato, toasted brioche bun, pommes frites or mixed green salad

FRIED CHICKEN SANDWICH marinated in gochujang, cole slaw, pepperoncini, sriracha aioli, brioche bun

INDULGE

served individually

KEY LIME PIE graham cracker crust, chantilly cream, lime zest

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise & vanilla bean gelato

Doheny

(GF) GLUTEN FREE

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Taste

LARGE PARTY **LUNCH PRIX FIXE**
(vegetarian)

(2) COURSES FROM \$23

(3) COURSES FROM \$29

APPETIZERS & DESSERTS SHARED & SERVED FAMILY STYLE
MAIN COURSE IS SERVED INDIVIDUALLY
BOTTOMLESS BEVERAGE AVAILABLE STARTING AT \$21 PER PERSON
TAX AND GRATUITY ADDITIONAL

The Crescent

SHARED STARTER BREAD & HUMMUS (COMPLIMENTARY)

LET IT BEGIN

shared appetizers | served family style

WHITE TRUFFLE OIL & MUSHROOM MAC & CHEESE smoked mozzarella

ROASTED BEETS radish, cucumber, roasted baby carrots, crispy quinoa, micro arugula, cucumber yogurt vinaigrette

MAIN COURSES

served individually

PENNE CECCA grape tomatoes, spinach, garlic, pomodoro, brown rice pasta, parmigiano

SUPERFOOD SALAD kale, spinach, romaine, walnuts, apple, pomegranate seed, quinoa, dried cranberries, golden beets, avocado, meyer lemon vinaigrette

MARKET VEGGIE SANDWICH marinated cucumber, roasted bell peppers, oven dried tomato, onion sprouts, feta cheese, aioli, avocado, multigrain bread

SABROSA SALAD (GF)

romaine lettuce, roasted corn, tomatoes, black beans, aged white cheddar cheese, jicama, cilantro, red onion, avocado, honey jalapeño vinaigrette, totilla strips

INDULGE

dessert served family style

CHOCOLATE BRIOCHE BREAD PUDDING crème anglaise & vanilla bean gelato

Crescent

(GF) GLUTEN FREE

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Taste

PASSED APPETIZERS & BUFFET SELECTIONS

COLD

display or tray passed | three (3) dozen minimum per order

TUNA TARTARE sushi grade tuna, jicama, avocado mousse, soy citronette, tarot chip 32

SEARED RARE HANGER TOAST horseradish creme fraiche, pink peppercorns, micro leaves 38

CEVICHE DE PESCADO catch of the day fish filet, cilantro, corn, onion, habanero 28

HONEY ROASTED LAMB potato crisp, lemon aioli, fresh fennel salad 32

HOT

display or tray passed | three (3) dozen minimum per order

TRUFFLED MAC & CHEESE BITES lobster, panko crumbs 26

SOUP + MINI GRILLED CHEESE carrot soup shots, havarti dill, rye bread

BUTTERNUT SQUASH RAVIOLI sage brown butter 28

KOBE MEATBALLS papaya bbq sauce, corn salsa 19

CITRUS ARANCINI meyer lemon, fontina cheese, roasted red pepper sauce 22

STUFFED SQUASH BLOSSOMS ricotta, mint, tempura (seasonal) 22

VEGETABLE SPRING ROLLS sweet & sour thai sauce 22

(GF) GLUTEN FREE

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Taste

PASSED APPETIZERS & BUFFET SELECTIONS

ROOM TEMPERATURE

display or tray passed | three (3) dozen minimum per order

LAMB LOLLYPOP pistachio crusted, mint aioli 32

PROSCIUTTO WRAPPED DATES goat cheese, walnuts 22

MINI THAI CHICKEN TIES shallots, crispy rice, peanuts, lemongrass vinaigrette 20

ROASTED SQUASH & CASHEWS TARTLET curry, coriander, cilantro 22

CAPONATA & PINE NUTS TARTLET spiced eggplant, olive & caper relish, toasted pine nut puree 22

ROASTED CORN & GREEN CHILI TARTLET roasted sweet corn, fire roasted green chili, pepper jack cheese 16

POPCORN with HONEY & BLACK PEPPER tender popcorn in small paper bags 16

CITRUS SHRIMP chili, lemon, pineapple salsa 28

ROASTED FIG TOAST sweet cashew cream, balsamic drizzle 19

MELLOW SHOT cucumber, honeydew, basil (seasonal) 16

STONE FRUIT SHOT (seasonal) 16

FRESH & CLEAN SHOT strawberry, ginger, lime (seasonal) 20

BROCHETTES

display or tray passed | three (3) dozen minimum per order

MANGO CAPRESE fresh basil, buffalo mozzarella, white balsamic vinaigrette (seasonal) 20

BEEF SATAY pink thai curry coconut cream dip 38

CAPRESE basil, buffalo mozzarella, balsamic reduction drizzle 18

CHICKEN TIKKA ginger, mild curry spices, yogurt dip 24

(GF) GLUTEN FREE

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Taste

PASSED APPETIZERS & BUFFET SELECTIONS

SANDWICHES

display or tray passed | three (3) dozen minimum per order

GRILLED CHEESE WHITE TRUFFLE & CREMINI MUSHROOM fontina cheese, parmesan, toast 22

CHICKEN & ROASTED RED PEPPER caramelized onions, goat cheese, cilantro aioli 28

BRAISED SHORT RIB onion jam, horseradish dip 32

VEGETABLE VICE grilled assorted vegetables, grilled portabello mushroom, white cheddar, roasted red peppers, mint pesto, organic arugula 26

SLIDERS

display or tray passed | three (3) dozen minimum per order

PORT WINE BEEF feta cheese, crispy onions 28

HERB CHICKEN SLIDER raspberry mustard, arugula 24

PULLED PORK BRIOCHE fontina cheese, ancho barbecue sauce 26

FENNEL LAMB almonds, peri peri romesca sauce, shaved fennel 28

FLATBREAD PIZZETTA

display or tray passed | three (3) dozen minimum per order

WHAT A PEAR pear, caramelized onions, gorgonzola, arugula, candied walnuts 19

FIGGY POP fresh figs, pine nuts, minted ceviche (seasonal) 19

THE BLANCA mozzarella, ricotta, parmesan, alfredo sauce 19

ROSEMARY & POTATO white cheddar cheese, red onions 18

LEMON & ASPARAGUS mozzarella cheese, parmesan cheese 19

BLT applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar cheese, arugula pesto 20

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Taste

PASSED APPETIZERS & BUFFET SELECTIONS

BOARDS & PLATTERS

display | three (3) dozen minimum per order | priced per person

PREMIUM CALIFORNIA CHEESE BOARD selection of four (4) premium california cheeses, quince paste, dried apricot, spiced nuts, baguette, lavash 4

PREMIUM IMPORTED CHEESE & FRUIT PLATTER selection of four (4) imported cheeses, fresh seasonal fruit, spiced nuts, baguette, lavash 5

NICOISE SALAD PLATTER herbed rare tuna, new potato salad, green beans, assorted marinated olives, cherry tomatoes, hard boiled eggs, seasonal greens, garlic basil aioli, sun dried tomato dusted crostini 6

MEDITERRANEAN PLATTER (vegetarian) herb & olive oil marinated feta, tzatziki, roasted pepper-scented artichokes, lemon & parsley marinated olives, cucumber & cherry tomato with fresh oregano, chevre, walnut & fig tarte, greek-style grilled vegetables, grilled pita bread 5

SMOKED SALMON PLATTER smoked salmon, capers, cream cheese, dill, onion, baguette 5

ANTIPASTO PLATTER marinated vegetables, olives, rich cheeses and cured meats 6

CHARCUTERIE PLATTER sopresetta, bresaola, prosciutto, spanish chorizo, caper berries, cornchon, whole grain mustard, baguette, spiced nuts, dried apricot 6

DIPS

craccantini crackers | lavash | priced per person

FIRE ROASTED TOMATO OLIVE RELISH 3

GINGER & MADRAS CURRY LENTIL DIP 3

ROASTED RED PEPPER HUMMUS 3

TUSCAN WHITE BEAN SPREAD 3

YOGURT RAITA WITH MINT, CUMIN, AND CHILI 3

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TASTE

ENTREES & SIDES

GREENS

display | three (3) dozen minimum per order | priced per person

BEET SALAD walnuts, tarragon, bacon vinaigrette 4

BEAUTIFUL BABY SPINACH red onion, feta cheese, dried cherries, honey, balsamic vinaigrette 4

FRUIT INFUSED ISRAELI COUSCOUS chicken, arugula, honey jalapeno vinaigrette 5

SABROSA roasted corn, black beans, tomatoes, white cheddar, jicama, cilantro, red onion, avocado, floral habanero vinaigrette 6

RED & WHITE QUINOA roasted vegetables, goat cheese, honey mustard 6

GREEK OUT cucumber, red onion, dried oregano, EVOO, red bell pepper, tomatoes, feta cheese, kalamata olives 5

CAPRESE grape tomatoes, mozzarella cheese, garlic, basil leaves, pine nuts, EVOO 22

SOUPS

priced per person

TOSCANA 6

CARROT GINGER 6

SRIRACHA LEMONGRASS TOFU 6

BLACK BEAN 6

PARSNIP APPLE 6

SPICED BUTTERNUT SQUASH 6

RED LENTIL 6

POTATO LEEK 6

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Taste

ENTREES & SIDES

PROTEINS

priced per person

CHICKEN VESUVIO roasted chicken, potatoes, whole root carrots, artichokes, onions, herb pan sauce 11

CRISPY PARMESAN PAILLARD red onion jam, white gravy 9

TENDER LAMB SHANKS apricot and marsala braised 14

PHILIPPINE ABODONG RIBS soy sauce, coconut milk, garlic, peppercorn 12

CHICKEN MARSALA thyme, sage 9

POMEGRANATE GLAZED SALMON 4oz mint 10

CRUSTED AHI TUNA 4oz thyme, garlic, shallots 14

BARBECUE SHRIMP butter, worcestershire sauce, spiked with bourbon 11

LOBSTER TAILS salted butter, fresh lemon, white pepper

PAN SEARED HALIBUT cara cara miso cream sauce, roasted beets 14

FILET MIGNON 6oz bleu cheese compound butter 12

PANKO PORK CHOPS tomato chutney 14

SPICE RUBBED ROAST PORK TENDERLOIN infused chambord demi glaze 11

LAMB CHOPS grilled lamb chops, moroccan barbecue sauce 14

ROCK SALT CRUSTED PRIME RIB au jus, horseradish 12

BRAISED SHORT RIBS cipolini onions, carrots, gremolata 12

PASTAS

priced per person

PENNE CECCA brown rice pasta, EVOO, basil, roasted garlic, sauteed grape tomato, sauteed spinach 7

WHITE TRUFFLE & CREMINI MUSHROOM mac & cheese 6

PANCETTA & ASPARAGUS RIGATONI snap peas, basil, roasted garlic, cream sauce 8

VEGETARIAN LIME ORZO zucchini, minced garlic, green onions, carrot 7

BOLOGNESE LASAGNA rich red meat sauce, oven roasted red peppers 8

CHEF'S SEASONAL RISOTTO 8

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Taste

ENTREES & SIDES

ACCOMPANIMENTS

vegetables & fruit | priced per person

GRILLED OR SAUTEED ASPARAGUS 7
GRILLED HEIRLOOM TOMATOES (seasonal) 7
GRILLED EGGPLANT, BLACK SEA SALT 7
GRILLED ARTICHOKE, HIMALAYAN PINK SALT 7
GRILLED SAUTED BROCCOLINI 7
GARLIC SAUTEED SPINACH 7
SAUTEED RAINBOW KALE 7
SAUTEED HARICOT VERT, ROASTED SHALLOTS, HAZELNUT 7
SAUTEED MARKET VEGETABLES 7
SAUTEED BRUSSELS SPROUTS, PANCETTA 7
CITRUS MINT LENTILS 7
CRISPY SHIITAKE SATAY 7
OVEN ROASTED BABY BEETS 7
ROASTED FINGERLING POTATOES, CARAMELIZED ONIONS, GORGONZOLA 7
CRUSHED OLIVE OIL HEIRLOOM POTATOES 7
FENNEL, ONION POTATO GRATIN 7

ACCOMPANIMENTS

purees | priced per person

RED OR WHITE QUINOA 5
VEGETABLE BARLEY 5
JASMINE RICE, CILANTRO, DRIED CRANBERRIES 5
RED QUINOA, COCONUT MILK, HABANERO 5
ROASTED RED PEPPER RICE 5
HERB BASMALI RICE 5
SWEET SOY FORBIDDEN RICE 5
LEMONGRASS, COCONUT RICE 5
FARRO, PISTACHIOS 5
WILD RICE PILAF 5

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Taste

INDULGENCE

DESSERTS

display or tray passed | three (3) dozen minimum per order

MINI CUPCAKES ²⁰

KEY LIME TARTS ¹⁸

BREAD BUDDING BITES ¹⁶

CREME POT TARTS ¹⁷

MACAROON ASSORTMENT ¹⁹

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Taste

BEVERAGE PACKAGES from the Atrium Bar
priced per person

House 35

SPIRITS:

SEAGRAMS VODKA
BACARDI SUPERIOR RUM
EL JIMADOR BLANCO TEQUILA
GORDONS GIN
MAKERS MARK BOURBON
JACK DANIELS

BEER:

CHOICE OF ANY TWO
MODELO
ANDERSON VALLEY BOONT AMBER
SCRIMSHAW PILSNER
SNAKE DOG IPA

WINE:

LA FIERA PINOT GRIGIO
SHANNON RIDGE RED BLEND
WYCLIFF SPARKLING

Beer & Wine 29

BEER:

CHOICE OF ANY THREE
MODELO
ANDERSON VALLEY BOONT AMBER
SCRIMSHAW PILSNER
SNAKE DOG IPA

WINE:

CHOICE OF ANY THREE
LA FIERA PINOT GRIGIO
MARTIN RAY CHARDONNAY
EDUCATED GUESS PINOT NOIR
SHANNON RIDGE RED BLEND
WYCLIFF SPARKLING
HAPPY HOUR WINE CO, ROSÉ

Premium 55

SPIRITS:

ALL OF HOUSE PACKAGE PLUS:
ABSOLUT VODKA
KETEL ONE VODKA
TITOS VODKA
MYERS DARK RUM
MALIBU COCONUT RUM
SAILOR JERRY
CASAMIGOS BLANCO
CAZADORES BLANCO
CAZADORES REPOSADO
EL SILENCIO MEZCAL
PATRON
BOMBAY SAPPHIRE
TANQUERAY
BULLEIT BOURBON
KNOB CREEK
JAMESON
JOHNNIE WALKER BLACK

BEER:

CHOICE OF ANY THREE FROM HOUSE PACKAGE

WINE:

CHOICE OF ANY TWO WHITES AND ANY TWO REDS:
LA FIERA PINOT GRIGIO
NAPA CELLARS, CHARDONNAY
MARTIN RAY CHARDONNAY
WHISPERING ANGEL ROSE
AUSTERITY CABERNET
EDUCATED GUESS PINOT NOIR
CATENA MALBEC
AVISSI PROSECCO
WYCLIFF SPARKLING
HAPPY HOUR WINE CO, ROSÉ

COCKTAILS:

ANY TWO CUSTOM DESIGNED COCKTAILS

Super Premium 75

SPIRITS:

ALL OF PREMIUM PACKAGE PLUS:
GREY GOOSE
BELVEDERE
BACARDI 8
BOMBAY SAPPHIRE
SIPSMITH GIN
DON JULIO BLANCO
DON JULIO REPOSADO
DON JULIO ANEJO
FORTALEZA REPOSADO
CASAMIGOS BLANCO
CASAMIGOS REPOSADO
CASAMIGOS ANEJO
HERRADURA SILVER
HENDRICKS
BOMBAY SAPPHIRE
BASIL HAYDENS
KNOB CREEK
WOODFORD RESERVE
WOODFORD RYE
BALVENIE 12
DEWARS 12
GLEN LIVET 12
CLENFIDDICH 12
LAGAVULIN 16

BEER:

ALL BEERS INCLUDED

WINE:

CHOICE OF ANY THREE WHITES AND ANY THREE
REDS PLUS TWO ROSES FROM OUR FULL LIST.
AVISSI PROSECCO
TAITTINGER SPARKLING

COCKTAILS:

ANY FOUR TASTE SPECIALTY COCKTAILS OR
CUSTOM DESIGNED COCKTAILS FOR YOUR EVENT.

ASK YOUR EVENTS COORDINATOR ABOUT CUSTOM PACKAGES AND PRICES

HOSTED BAR PRICING BASED ON TWO HOUR PERIOD.
ADDITIONAL HOUR, PLEASE ADD 50% OF THE RATE LISTED ABOVE.

All prices are subject to change without notice. Bar packages are based on current availability and market cost.



frequently asked questions

Q: Why am I required to choose a Prix Fixe Menu?

A: This is to ensure everything is cooked and served to your large group without compromising quality. A Prix Fixe Menu allows us to provide you fast and prompt food service and ensure everyone's order is delivered at the same time, while also helping us create a more exact price point for you.

Q: What is considered a "large group"?

A: Guest counts of the following sizes are considered a large group. For groups of this size, a variety of prix fixe menus are available to choose from.

*Friday - Sunday - Groups of 12 or more guests

*Monday - Thursday - Groups of 15 or more guests

Q: What is the difference between a "large group" and a "private event"?

A: Large Group reservations are parties larger than 12 guests who reserve table seating but do not require the entirety of our dedicated spaces as outlined in this packet. Private Events are housed in a dedicated space closed to other guests.

Q: What is the Cancellation Policy?

A: If your reservation is cancelled within 8 hours of the event, there will be a \$100 cancellation fee charged to the credit card on file (in the event we have your deposit on file, this amount will be applied toward your cancellation fee). In the event of a "no show," we will charge your account on file for 100% of the quoted financial obligation.

Q: What if my Party number changes?

A: You will be charged the final count you give us prior to the event

If your party is confirmed for 13 and only 11 attend, we will have to charge for 13 unless we receive written notice 2 hours prior to the scheduled event start time.

Q: Is there a minimum purchase for large groups?

A: For groups of 20 or more, we may require both a prix fixe menu and a food & beverage minimum purchase.

Please note that all of our pricing is based on a two hour time frame.

Q: Are the patio and courtyard available for private events?

A: Unless part of a buyout option, we do not seat large group parties in these locations due to space constraints.

Q: Can I bring in my own dessert?

A: Due to strict industry guidelines, we can only accommodate desserts from a commercial kitchen (not homemade), with a proof of purchase.

We also allow small dessert such as macarons or cookies, cupcakes with the same fee. Our third party dessert fee is \$4 per person.

Q: Can I bring in my own Wine?

A: For wine brought into the restaurant, a charge of \$20.00 per 750ml bottle will be charged for the first 3 bottles after that 1 bottle per 4 guests at \$25.00 per bottle. Magnums will be \$35 per bottle with a maximum of 2 bottles.

Q: Do you create custom food or drink items for large groups or parties?

A: We invite you to work with our staff to create unique and creative events for your group. At additional cost, our culinary team, and staff mixologist, are available to enhance your selected menu.

Q: Will the entire group be seated at one table?

A: Depending on the size of the group and our space limitations, large groups may be seated at a single table, or at adjoining tables, carefully designed to maximize the social experience.



frequently asked questions

Q: Are any of your rooms private?

A: Our Enclave, an extension of the cottage, can be used for semi-private functions. The Atrium is similarly available for semi-private or private events.

Q: What special amenities are available for private events?

A: Private events, held in our Atrium space, may include a full bar, dedicated kitchen, private entrance. The Enclave and The Atrium both offer a projector screen with a projector, and their own audio channel for a small fee.

Q: Do you have valet parking?

A: Yes, parking at Taste on Melrose is easy with our own valet parking attendant. Valet parking can be included in your package for an additional charge, or guests can park as they wish upon arrival. Regulated street parking is plentiful but can be limited during hours with high traffic, especially evenings and weekends

Q: Can I build my own menu?

A: You can also build your own menu by mix matching items from the menus offered on the link or from our a la carte menu for the respective meal time of your event only (Brunch, Lunch, Happy Hour or Dinner Menu)

Q: Do you offer bottomless mimosas?

A: Our Bottomless Mimosas (Served only During Brunch and Lunch Time) are \$21 per person with a time limit of 1.5 hours per party. (all guests must be present as you will be timed per party and all guests must order at the same time)

Q: Am I allowed to bring in my own decorations?

A: Flowers and party favors are always a beautiful touch to any occasion: but please keep in mind that there will already be many items on the table such as teapots, cups, glasses, and plates. Due to safety concerns for our guest and staff, confetti is not permitted. To decorate for the party the host can arrive 15 minutes prior, all other guest should arrive at the contracted time

Q: Do you do anything special for a birthday celebration?

A: We provide a complimentary dessert for the guest of honor. We value you greatly and its our mission is for you to have an unforgettable time at Taste.

Q: Are there any additional fees I should be aware of?

A: Please keep in mind that our pricing on the Prix Fixe Menus does not reflect or include Sales Tax and Gratuity. When you receive your proposal from an events coordinator it will be included on your statement. Parties 25 or more are subject to a 4% administrative fee food and beverage total. This is not a gratuity or a service charge; it serves to offset ancillary expenses associated with the planning and administration of the event.

Q: What is a proposal?

A proposal is a final document that includes your menu selections and the break down of all financial information you need to know. Please review your proposal and upon approval we will then finalize the booking process by requesting you to add your Credit Card with us under our secure link

Q: Do I need to provide a credit Card or deposit to book?

A: Please note we require a credit card in our files to confirm and hold your booking. For smaller events you will not be charged anything until the settlement of your bill at the end of your event. For Larger Events and buyouts a deposit may be required.

Q: Do I get to choose any room for my party?

A: Only Atrium or Enclave Buyouts can select which room they will be seated in. We will however try to honor your preference but do not guarantee room choice



contact us

To learn more about Large Party Special Events at Taste on Melrose:

infomelrose@ilovetaste.com

To learn more about Taste on Melrose and our sister location, Taste at the Palisades:

www.ilovetaste.com

To learn more about our parent company, EG Hospitality:

www.eghospitality.com