







## (www.thechateaulakelaquinta.com/dining)

**La Quinta, California** - Mélange Restaurant is a chic alfresco dining venue at The Chateau Lake La Quinta, the only waterfront hotel in the California desert. The indoor/outdoor restaurant features stunning views of the lake and surrounding mountains, with seating directly on the water's edge.

Helmed by Executive Chef Nestor Ruiz, Mélange offers a curated menu of classic dishes, seafood and prime beef, prepared in a lighter style with heightened flavors. Mélange uses only the freshest and highest quality ingredients sourced from California's finest family farms.

With a blend of international influences and delectable fare, Mélange provides the perfect ambience for an idyllic fine dining experience.

As the only lakeside dining destination in Greater Palm Springs, the restaurant also boasts a regular Wine Dinner Series where guests enjoy a gourmet, multi-course dinner paired with award-winning California wines.

Enjoy the sunset over the lake at Mélange Restaurant with appetizers and cocktails daily from 3-5 p.m., or a delectable dinner menu daily from 5-9 p.m. Breakfast and lunch are also served daily.

## **Executive Chef Nestor Ruiz Zavalza**

With more than 22 years of experience specializing in high-end steakhouses, including Morton's and Ruth's Chris, Chef Nestor focuses on creating exquisite meals while incorporating balanced flavors and aromas that are enhanced with distinct wine pairings.

Originally from Indio, Calif., Chef Nestor brings his home-grown Palm Springs talent to Mélange Restaurant at The Chateau at Lake La Quinta. He is a natural leader and talented chef, providing guests with locally sourced cuisine and a flawless dining experience.