

MERITAGE

RESTAURANT + WINE BAR

Christmas Eve Dinner 2018

Choice of One Per Course

First Course

SMOKED NANTUCKET SCALLOPS

Fresh Yuzu, Micro Greens, Chili Oil

CELERY ROOT & BLACK TRUFFLE SOUP

Crispy Maitake

PAPPARDELLE PASTA

Roasted Baby Brussels, Hubbard Squash, Caramelized Cipollini Onions

Aged Gouda

PAN ROASTED FOIE GRAS

Blood Orange Gastrique, Sautéed Spinach, Toasted Brioche

Second Course

WINTER GREENS

Preserved Kumquats, Toasted Pistachios, Beet Chips

SPANISH OCTOPUS

Chorizo Iberico Broth, Pepita, Squash

BUTTER POACHED MAINE LOBSTER

Smokey Sweet Corn, Grilled Jumbo Asparagus, Petit Lemon Balm

CRISP DUCK LEG CONFIT

Black Lentils, French Beans, Black Garlic, Shaved Fennel

Third Course

ROASTED ARTICHOKE AND THYME FILLED TORTELLO

Parmesan Cheese Foam, Crispy Artichokes, White Truffle Shavings

CAVENDISH PHEASANT DUET

Lemon Roasted Breast, Thigh Confit, Chestnut Puree, Romanesco

GRILLED FILET MIGNON

Espresso-Fennel Rub, Roasted Maine Bintji Potatoes

Honey Nut Squash, Lollipop Kale

SHORT RIB

Pommes Purée, Shallot Confit, Celery Branches

Fourth Course

PRUFROCK CHEESE

Roasted Bosc Pears, Compote, Walnut Cranberry Toast

BUCHE DE NOEL

70% Chocolate, Cold Brew, Toasted "Mushrooms"

TRES LECHES

Egg Nog, Speculoos, Roasted Pears

PANETTONE BREAD PUDDING

Blood Orange, Mascarpone Crema, Fennel Pollen Honey

\$125 4 Course Prix- Fixe

Chef Daniel Bruce

*Massachusetts Food Code Requires Disclosure

Consumption of Raw or Undercooked Meat, Fish or Egg Products May Increase Your Risk of Food borne Illness
Before placing your order, please inform your server if a person in your party has a food allergy.