

MERITAGE

RESTAURANT + WINE BAR

At MERITAGE RESTAURANT + WINE BAR we invite you to embark on a unique Vineyard to Table dining experience and enjoy the deep connection between wine and food. Our menu takes the unique approach of matching food to wine simplifying the art of pairing. Through our close relationships with vintners across the globe, we are able to source ingredients exclusively for Meritage that bring the vineyards directly to your table. We work with exceptional and varied ingredients so that each dish is **distinctive while, simultaneously, enhancing the wine's flavor.** From the amuse bouche to your final bite at the finish of each meal, the relationship between wine and food is our passion. Bon Appetit!



Chef Daniel Bruce

VINEYARD TO TABLE

6 course tasting featuring cuisine from the finest winemaking regions of the world.

SMOKED NANTUCKET SCALLOPS

Fresh Yuzu, Micro Greens, Chili Oil

Luis Pato *Maria Gomes* Bairrada, Portugal

PAN SEARED LOCAL SKATE WING

Fresh Garbanzo Beans, Heirloom Carrot, Watercress

2017 Rudi Pichler *Gruner Veltliner Federspiel* Wachau, Austria

CAVENDISH PHEASANT DUET

Lemon Roasted Breast, Thigh Confit, Chestnut Puree, Romanesco

2016 Wind Gap *Soif* North Coast, California

GRILLED FILET MIGNON

Espresso-Fennel Rub, Roasted Maine Bintji Potatoes
Honey Nut Squash, Lollipop Kale

2014 Reynvaan *Result of a Crush* Walla Walla Valley, Washington

JASPER HILL FARMS 3 YEAR AGED VERMONT CHEDDAR

Seared Northern Spy Apple, Candied Walnuts, Grilled Country Bread

Etienne Dupont *Cidre Bouché Brut* Normandy, France

BLUE HUBBARD SQUASH CHEESECAKE

Sour Orange, Pomegranate

2014 Domaine Trimbach *Gewurtztraminer Vendanges Tardives* Alsace, France

100 per person
Wine Pairings 45 per person

We kindly ask the entire table to participate in the same menu format.

SMALL PLATES

WHITE

dishes inspired by the flavors of white and sparkling wine



SHAMROCK OYSTERS ON THE HALF SHELL

Hackleback Caviar, Horseradish Cream, Pink Peppercorn Mignonette 26

MIXED BABY GREEN SALAD

Seasonal Greens, Cucumber Wrap, Ice Wine Dressing, Radish 17

RICOTTA GNUDI

Peas, Green Garlic, Parmesan Broth, Prosciutto 20

NATIVE WILD MUSHROOM BISQUE

Celery Root, Butternut Squash, Truffle Oil 17

White Wine – Power & Grace

Dr. Loosen Ürziger Würtzgarten GG | Louis Cheze *Condrieu* | Flowers *Chardonnay*
32

RED

dishes inspired by the flavors of rose and red wine



YELLOWFIN TUNA

English Peas, Black Garlic, Honey Mushrooms 22

VENISON CARPACCIO & TARTAR

Lacy Potato Cake, Micro Arugula, Smoked Shallot Aioli, Candied Cranberries 20

PAN ROASTED FOIE GRAS

Strawberry Rhubarb Purée, Wild Leeks, Toasted Brioche 22

SPANISH OCTOPUS

Chorizo Iberico Broth, Pepita, Squash 22

Pink Bubbles

Brézé *Crémant de Loire* | A. Margaine *Champagne* | Laherte Frères *Champagne*

35

LARGE PLATES

WHITE

dishes inspired by the flavors of white and sparkling wine



FOREST FLOOR

Trumpet Royal, Barley, Tarragon 19

ROASTED CHICKEN

Fine Herbs, Lemon, Autumnal Vegetables, White Wine Demi 32

BUTTER POACHED MAINE LOBSTER

Smokey Sweet Corn, Grilled Jumbo Asparagus, Petit Lemon Balm 48

ATLANTIC HALIBUT

Pine Nut Risotto, Oyster Mushrooms, Sauce Tournée 34

GEORGES BANK SCALLOPS

Celery Root, Macadamia, Melon 36

Plethora of Rosé

Ravaille | Gramercy Cellars | Cageloup

19

RED

dishes inspired by the flavors of rose and red wine



ORA KING SALMON

Zucchini Ribbons, Blistered Tomatoes, Black Olives, Micro Basil 36

SHORT RIB

Pommes Purée, Shallot Confit, Celery Branches 38

ROASTED COLORADO LAMB CHOP

Golden Potato Galette, Tricolor Carrots, Spigarello, Shallot Cream 39

BRANDT PRIME SIRLOIN

Pommes Fondant, Maitake Mushroom, Garlic Purée* 42

Robust Red

Sottimano *Langhe Nebbiolo* | La Famille des Marais *Cabernet Sauvignon* | Marquis de Calon *Bordeaux*

29

*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.