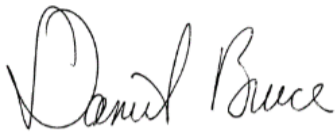


MERITAGE

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 olive oil pressed by the monthly featured vintner, to the wine-infused chocolate sweets at the finish of each meal, the relationship between wine and food is our passion. Bon Appetit!



Chef Daniel Bruce

VINEYARD TO TABLE MENU

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

145 With Wine
100 Without Wine

PRIX FIXE MENU

French White Asparagus

Golden White Fish Roe, Milk & Honey Emulsion

Georges Bank Scallops

Celery Root, Almond, Melon



Spring Ricotta Gnudi

Peas, Green Garlic, Parmesan Broth, Prosciutto

Pan Roasted Foie Gras

Strawberry Rhubarb Purée, Wild Leeks, Toasted Brioche



Atlantic Halibut

Pine Nut Risotto, Oyster Mushrooms, Sauce Tournée

Brandt Prime Sirloin

Pommes Fondant, Maitake Mushroom, Garlic Purée*



Meritage Cheese Cart

15 supplement per person



Flexible Chocolate Ganache

Atomized Chocolate, Blackberry, Violet

Lilikoi

Pineapple, Coconut, Lime

80 per person - choice of one per course
40 per person - Sommelier Prix Fixe Wine Pairing

SMALL PLATES

WHITE

dishes inspired by the flavors of white and sparkling wine



FRENCH WHITE ASPARAGUS

Golden White Fish Roe, Milk & Honey Emulsion 19

FLASH FRIED SOFT SHELL CRAB

Heirloom Tomatoes, Lovage, Evoo, Saba 19

MIXED BABY GREEN SALAD

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

SPRING RICOTTA GNUDI

Peas, Green Garlic, Parmesan Broth, Prosciutto 20

FOREST FLOOR

Trumpet Royal, Barley, Tarragon 19

White Wine – Power & Grace

Trimbach *Frédéric Emile Riesling* | Louis Cheze *Condrieu* | Flowers *Chardonnay*
32

RED

dishes inspired by the flavors of rose and red wine



YELLOWFIN TUNA

Fresh Garbanzo Beans, Black Garlic, Honey Mushrooms 22

PAPPARDELLE PASTA

Sweet Peas, Red Pearl Onions, Tendrils, Aged Gouda 20

PAN ROASTED FOIE GRAS

Strawberry Rhubarb Purée, Wild Leeks, Toasted Brioche 22

SPANISH OCTOPUS

Chorizo Iberico Broth, Pepita, Squash 22

Spring Rosé

Sinskey Vineyards *Vin Gris* | Gramercy *Olsen Vineyard* | Bedell Taste *Rosé*
19

LARGE PLATES

WHITE

dishes inspired by the flavors of white and sparkling wine



SQUASH BLOSSOM

Crispy Squash Blossoms, Chimichurri, Roasted Tomato Essence 24

ROASTED CHICKEN

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

PILGRIM LOBSTER

Bacon Buttermilk, Smoked Corn, Johnny Cakes 45

ATLANTIC HALIBUT

Pine Nut Risotto, Oyster Mushrooms, Sauce Tournée 34

GEORGES BANK SCALLOPS

Celery Root, Almond, Melon 36

Champagne & The Italian Heir

Ca' del Bosco *Franciacorta* | Philipponnat *Champagne* | Krug *Grand Cuvée* Champagne
42

RED

dishes inspired by the flavors of rose and red wine



ARCTIC CHAR

Spring Dug Parsnips, Fiddleheads, Blistered Tomato 36

SHORT RIB

Pommes Purée, Shallot Confit, Celery Branches 38

MEDITERRANEAN LOIN OF LAMB

Olive, Grape, Aubergine 39

BRANDT PRIME SIRLOIN

Pommes Fondant, Maitake Mushroom, Garlic Purée* 42

Small Production – Robust Red

Vincent Paris *Crozes-Hermitage* | Lower East *Cabernet Sauvignon* | La Pointe *Pomerol*
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.