

MERITAGE

RESTAURANT + WINE BAR

Vigne Voyage Tasting Menu

California

Red Abalone

2016 Lieu Dit *Chenin Blanc* Santa Ynez Valley

Peru

Surf Scallop "Ceviche"

Pisco Sour

Argentina

7x Beef Gaucho Assado

2014 Bodegas Nieto Senetiner *Luján de Cuyo - Bonarda* Mendoza

Portugal

Halibut a Bras

2015 Vale da Capucha *Vale da Capucha - Fossil Branco* Lisboa

Champagne

Golden Pearls

Philipponnat *Brut Royale Réserve* Champagne

Burgundy

Fresh Truffle Cannelloni

2012 Domaine Chevalier *Cote de Nuits Village Rouge*

Tuscany

Wild Boar

2010 Capanna *Rosso di Montalcino* – en Magnum

Meritage Cheese Cart

Quince Paste, Grilled Baguettes, Raisins on the Vine

2015 Poggio Anima *Lilith Primitivo de Salento* Puglia, Italy

Sicily

Cassata "Cake"

2015 Ben Ryé *Passito di Pantelleria*

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9 course voyage tasting with wine pairing ~ \$195 per person

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voyage tasting without wine pairing ~ \$125 per person

For the enjoyment of the entire table

Chef Daniel Bruce
Chef Keith Bombaugh
Beverage Director Nicholas Daddona, A.S.