

MERITAGE

RESTAURANT + WINE BAR

Vineyard to Table



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

Le Père Jules *Cidre Brut* Normandy, France

BLUE HUBBARD SQUASH CHEESECAKE

Sour Orange, Pomegranate

2014 Domaine Trimbach *Gewurtztraminer Vendanges Tardives* Alsace, France



Chef Daniel Bruce