

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.

SWEET PEA BISQUE

Jonah Crab, Pea Greens, Saffron Cream

2018 Patton Valley Vineyard *Pinot Noir Rosé Petillant Naturel* Willamette Valley, OR

DUO OF ORA KING SALMON

Yuzu, Ninja Radish, Togarashi, Micro Shiso

2016 Somlói Vándor *Juhfark* Somló, Hungary

BLACK PEPPER RUBBED ROASTED DUCK BREAST

Strawberry Rhubarb Agrodolce, Mustard Greens

2016 Francesco Brigatti *Uva Rara* Colline Novaresi, Italy

GRILLED HANGER STEAK

Cocoa, Cardamom Dry Rub, Roasted Carrots, Sunchokes

2014 Leeuwin Estate *Art Series Shiraz* Margaret River, Australia

APENZELLER CHEESE

Smoked Apricot, Toasted Macadamia Nuts, Grilled Olive Bread

2017 Delille Cellars *Rousanne* Red Mountain, Washington

VANILLA BEAN CHEESECAKE

Blueberry-Thyme, Lemon, Graham

2013 Royal Tokaji 5 *Puttonyos* North Hungary

100 per person

Wine Pairings 45 per person

*We kindly ask the entire table to participate in the same menu format
Tasting Menu not available after 9pm*