

# 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

2014 Villa Russiz *Friulano* Collio, Italy

### BLACK PEPPER RUBBED ROASTED DUCK BREAST

Cherry Agrodolce, Mustard Greens

2013 Quinta dos Roques *Vinho Tinto Dão*, Portugal

### GRILLED HANGER STEAK

Cocoa, Cardamom Dry Rub, Roasted Carrots, Sunchokes

2014 Sleight of Hand *Levitation Syrah* Columbia Valley, Washington

### APENZELLER CHEESE

Smoked Apricot, Toasted Macadamia Nuts, Grilled Olive Bread

2017 Trimbach *Riesling* Alsace, France

### VANILLA BEAN CHEESECAKE

Blueberry-Thyme, Lemon, Graham

2017 Trefethen *Late Harvest Riesling* Oak Knoll Napa Valley, California

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*

## 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

#### ***RED BEET LINGUINE***

Skyr, Poppyseed, Honeycomb, Ramp Pesto 20

#### ***MIXED BABY GREEN SALAD***

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

#### ***WILD MUSHROOM BISQUE***

Red Kuri Squash, Watercress, Crispy Parsnip 19

#### ***MELON AND PROSCIUTTO***

Cantaloupe, Honeydew, Strawberry-Rosé Gel, Chili Oil 17

### RED

dishes inspired by the flavors of rose and red wine



#### ***STEAK TARTARE***

Fines Herbs, Picked Mustard Seeds, Cured Egg, Saffron 22

#### ***PAN ROASTED FOIE GRAS***

Blood Orange Gastrique, Sautéed Spinach, Toasted Brioche 22

#### ***OCTOPUS***

New England Étouffée, Chorizo, Sauce Verte, Grilled Brioche 22

#### ***SEMOLINA DUMPLING***

Parmesan, Heirloom Tomato, Chanterelles, Gremolada 20

## LARGE PLATES

### WHITE

dishes inspired by the flavors of white and sparkling wine



#### **ROASTED PHEASANT**

Calvados Braised Onions, Kabocha Squash Purée 36

#### **MAINE LOBSTER**

Sunburst Squash, Oyster Root, Celery-Buttermilk Dressing 48

#### **ATLANTIC HALIBUT**

Caramelized Apple Butter, Lemon Couscous, Fennel Salad, Caviar Beurre Blanc 36

#### **GEORGES BANK SCALLOPS**

Brussels Sprouts, Black Garlic, Roasted Carrot-Ras El Hanout Purée 34

#### **SEA BREAM**

Duo of Asparagus, Green Onions, Chive Blossoms 36

### RED

dishes inspired by the flavors of rose and red wine



#### **SHORT RIB**

Pommes Purée, Shallot Confit, Celery Branches 38

#### **PERSILLADE CRUSTED COLORADO LAMB CHOP**

Pistachio, Kidney Beans, Red Cabbage, Cranberry-Balsamic Jus 40

#### **BRANDT PRIME SIRLOIN**

Pommes Fondant, Maitake Mushroom, Garlic Purée\* 42

#### **FOREST FLOOR**

Trumpet Royal, Barley, Tarragon 28