



*Meritage takes the unique approach of matching wine and food
By offering small and large plates
Paired with specific wine characteristics*

Restaurant Week Summer 2010

First Course

*Maple Smoked Salmon, Avocado and Crème Fraîche Tower
Cava Laced Frisée*

-or-

*Summer Tomato Soup
Basil Pine Nut Oil*

-or-

*Pan Fried Soft Shell Crab
Sweet Corn, Tomato and Asparagus Salsa*

-or-

*“Meritage Salad”
Cucumber Wrapped Baby Greens tossed in an Ice Wine Dressing*

Second Course

*Sunburst Squash and Parmesan Cheese Risotto
Roasted Baby Peppers and Leeks*

-or-

*Pan Seared Diver Scallops
Pea Greens and Pink Grapefruit Butter*

-or-

*Black Pepper Rolled Seared Rare Yellowfin Tuna
Zinfandel Butter Sauce**

-or-

*Wood Grilled Filet Mignon with Soft Whipped Potatoes, Horseradish Onion Cream
Meritage Syrup*

Third Course

*Duet of Soft Cheeses, Pierre Robert and Constant Bliss
Grilled Baguette and Roasted White Peach Chutney*

-or-

*Citrus Tasting Plate of Lime Sour Cream Cake with Vanilla Crumb Topping
Lemon Custard with Cornmeal Cookie, Mascarpone Cream Tart with Grapefruit Marmalade*

-or-

*Red Fruit Tasting Plate of Dark Cherry Crisp with Almond Meringue
Frozen Strawberry Parfait with Lemon Tuile, Warm Raspberry Sugar Pie*

-or-

*Chocolate Tasting Plate of Dark Chocolate Cocoa Bar
Milk Chocolate S'more, White Chocolate Flan and Salted Dulce de Leche*

*Executive Chef
Daniel Bruce*