

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

Sparklers

Maple Smoked Salmon Croustades with a Caramelized Fennel and French Bean Salad

Wellfleet Oysters on the Half Shell, Micro Amaranth and Saffron Champagne Mignonette

Flash Fried Soft Shell Crab with Sweet Corn, Tomato and Green Onion Salsa

Cream of Porcini Mushroom Soup with Hon Shimeji and Parsnip Tower

Light Whites

Block Island Swordfish Medallion Native Tomato and Basil Essence

Maine Lobster Sausage with Lime Butter and Sautéed Spinach

*Sautéed Atlantic Haddock Fillet
Shrimp Stuffed Squash Blossom and Spring Onions*

*Sweet Pea and Ricotta Filled Cannelloni
Sauvignon Blanc Braised Rabbit and Ramps*

Full Bodied Whites

*Parmesan and Caramelized Shallot Wrapper Style Ravioli, Turnip Greens
And White Truffle Oil*

Wild Chesapeake Striped Bass in a Littleneck Clam and Red Pepper Sauce

Pan Seared Sea Scallops with Pink Grapefruit Butter and Fresh Garbanzo Beans

*Herb Roasted Vermont Pheasant
Wine Cap Mushrooms, Pearl Onions and Fava Beans*

Small Plates \$16

Large Plates \$30

Chef Daniel Bruce

Fruity Reds

Pan Roasted Scottish Salmon Baby White Turnips, Gold Beets and Baby Zucchini

*Sautéed New York Foie Gras
Strawberry Rhubarb Compote and Sautéed Watercress*

*Bergamot Rubbed Moulard Duck Breast, Broccoli Rabe
Blackberry Sauce*

*Maple Rubbed Roast Colorado Lamb Chop
Minted Pea Green Risotto **

Spicy/Earthy Reds

*Coriander Seared Rare Yellow Fin Tuna, Syrah Butter
And Charred, Ginger Laced Baby Bok Choy **

*Wood Grilled Veal Tenderloin with Jeweled Himalayan Red Rice
Red Beta Carrots and French Green Beans*

*Red Wine and Cardamom Braised Veal Cheeks
Spinach and Parmesan Cheese Gnocchi*

*Cocoa Rubbed Ostrich Fan Fillet over Roasted Root Vegetables
Creamy Fingerling Potatoes*

Robust Reds

*Duet of Snake River Kobe Beef, Tartar and Charred Carpaccio
Montassio Fricco and Sweet Potato Aioli **

Pan Fried Red Snapper, Braising Greens and Cabernet, Tomato, Lobster Essence

*Prosciutto Wrapped Venison Loin
Beluga Lentil Ragout, Swiss Chard and Black Currant Sauce**

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

Small Plates \$16

Large Plates \$30

*Massachusetts Food Code Requires Disclosure
That the Consumption of Raw or Undercooked Meat, Fish or Egg Products May Increase Your Risk of Foodborne Illness

FINISHES

Cheeses

Humboldt Fog Goat and Robiola La Rossa, Black Currant Jam

*Trilogy of Blue Cheeses, Irish Cashel, English Shropshire and Italian Gorgonzola
With Toasted Walnut Bread and Peppered Strawberry Compote*

*Selection of Artisan Cheeses with Grilled Baguettes
Strawberry and Black Pepper Compote*

\$12

Sweets

*Citrus Tasting Plate of Mango Lime Pudding
Lemon Chiffon Cake and Navel Orange Tart*

*White Fruit Tasting Plate of White Peach Pie with Ginger Cream
Coconut Tapioca with Coconut Tuile and Banana Cream Puff*

*Red Fruit Tasting Plate of Puff Pastry Cherry Blossoms
Warm Minted Raspberry Crumble and Frozen Rhubarb Parfait*

*Chocolate Tasting Plate of White Chocolate Bombe
Warm Dark Chocolate Coconut Tart and Milk Chocolate Trifle*

*Nut Tasting Plate of Pecan Pot de Crème
Toasted Almond Ice Cream Dacquoise and Hazelnut S'more*

\$11

Meritage Dessert Tasting Plate for Two

\$18

We are pleased to offer Light Dessert options of Fresh Seasonal Berries and/or Sorbet \$9

Dessert Wine, Port & Sherry

<i>Sparkling</i>	2004 Rosa Regale Brachetto D'Acqui. Banfi, Italy	10
	2004 Marchesi di Gresy 'La Serra' Moscato d'Asti. Piedmont. Italy	11
	NV Moët & Chandon Nectar Impérial Champagne, Épernay. France	21
<i>White Wine</i>	2002 La Fleur d'Or. Sauternes. Bordeaux. France	9
	2002 de Trafford Chenin Blanc 'Straw Wine.' Stellenbosch, South Africa	11
	1997 Conte Ferdinando Guicciardini 'Castello di Poppiano' Vin Santo della Torre Grande. Tuscany. Italy	12
	1997 Château de Fesles. Bonnezeaux. Loire Valley. France	18
	2002 Huber Riesling Icewine. Traisental. Austria	19
	2001 Kracher Cuvée Beerenauslese, Burgenland. Austria	20
	1999 Mendelson Muscat Canelli. Mendocino, California	22
	2002 Dolce, Napa Valley. California	35
	1999 Château d'Yquem. Lur-Saluces. Sauternes. Bordeaux, France	55
<i>Red Wine</i>	2004 Domaine Madeloc Banyuls. Languedoc-Rousillon. France	10
	2001 Ferrari-Carano 'Eldorado Noir.' Russian River. California	12
	2001 Mazzi 'Le Calcarole' Recioto della Valpolicella Classico, Veneto. Italy	13
<i>Port</i>	1999 Taylor Fladgate Late-Bottled Vintage Port. Duoro, Portugal	7
	Graham's 'Six Grapes' Reserve Port. Duoro, Portugal	8
	Fonseca. 10 Year Tawny Port, Duoro, Portugal	10
	Penfolds 'Grandfather' Fine Old Tawny Port. Australia	18
	1977 Dow's Vintage Port. Duoro. Portugal	30