

MERITAGE

RESTAURANT + WINE BAR

New Year's Eve Dinner & Wine Pairing 2018

First Seating, 5pm-6:30pm

Choice of One Per Course

Amuse

Sturgeon Caviar, Smoked Salmon Panna Cotta, Micro Greens

First Course

SMOKED NANTUCKET SCALLOPS

Fresh Yuzu, Micro Greens, Chili Oil

MUSHROOM RISOTTO

Trumpet Royal, Maitake, Brown Butter

VENISON CARPACCIO & TARTAR

Lacy Potato Cake, Micro Arugula, Smoked Shallot Aioli, Candied Cranberries

Second Course

PASTA OUVO

Parmesan Cream, Shaved Black Truffles

FONTINA RICOTTA GNOCCHI

Spinach Paint, Black Garlic, Candied Walnut Crumble

Third Course

ATLANTIC HALIBUT

Pine Nut Risotto, Oyster Mushrooms, Sauce Tournée

CAVENDISH PHEASANT DUET

Lemon Roasted Breast, Thigh Confit, Chestnut Puree, Romanesco

GRILLED FILET MIGNON

Espresso-Fennel Rub, Roasted Maine Bintji Potatoes
Honey Nut Squash, Lollipop Kale

FOURTH COURSE

PALET D'OR

Cassis, Guanaja 70%, Blackberry

BAKED ALASKA

Cranberry, Pistachio, Meringue

BLUE HUBBARD SQUASH CHEESECAKE

Sour Orange, Pomegranate

\$195 Dinner Including Sommelier Selected Wine Pairings

\$125 Without Wine Pairing

*Massachusetts Food Code Requires Disclosure

Consumption of Raw or Undercooked Meat, Fish or Egg Products May Increase Your Risk of Food borne Illness
Before placing your order, please inform your server if a person in your party has a food allergy.