

# MERITAGE

RESTAURANT + WINE BAR

## New Year's Eve Dinner & Wine Pairing 2018

Second Seating, 7:30pm-9:30pm

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

#### BUTTER POACHED MAINE LOBSTER

Toi Mui, Carrot Ginger Broth

#### PAN SEARED FOIE GRAS

Vanilla Poached Seckel Pear, Black Pepper, Baby Rabe

### Fourth 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

### Fifth Course

#### PALET D'OR

Cassis, Guanaja 70%, Blackberry

#### BAKED ALASKA

Cranberry, Pistachio, Meringue

#### BLUE HUBBARD SQUASH CHEESECAKE

Sour Orange, Pomegranate

\$295 Dinner Including Sommelier Selected Wine Pairings  
\$215 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.