

# MERITAGE

RESTAURANT + WINE BAR

## Happy Valentine's Day!

Choice of One Per Course



### First Course

JONAH CRABMEAT STUFFED JUMBO SHRIMP  
Pink Lemon Butter, Tatsoi Leaves

NATIVE WILD MUSHROOM BISQUE  
Celery Root, Butternut Squash, Truffle Oil

VENISON CARPACCIO & TARTAR  
Lacy Potato Cake, Micro Arugula, Smoked Shallot Aioli, Candied Cranberries

SPANISH OCTOPUS  
Chorizo Iberico Broth, Pepita, Squash

### Second Course

OLIVE OIL ROASTED BRANZINO  
Salted Capers, Heirloom Tomatoes, Castelvetrano Olives

TAJARIN PASTA  
Sage, Brown Butter, Chestnuts, Caulalini

MIXED BABY GREEN SALAD  
Seasonal Greens, Cucumber Wrap, Ice Wine Dressing, Radish

PAN ROASTED FOIE GRAS  
Strawberry Rhubarb Purée, Wild Leeks, Toasted Brioche

### Third Course

GRILLED COCOA & ESPRESSO PETIT FILET MIGNON  
Crispy Wild Mushrooms, Spinach, Sweet Garlic, Yellow Carrot Paints

ATLANTIC HALIBUT  
Pine Nut Risotto, Oyster Mushrooms, Sauce Tournée

SHORT RIB  
Pommes Purée, Shallot Confit, Celery Branches

BUTTER POACHED MAINE LOBSTER  
Smokey Sweet Corn, Grilled Jumbo Asparagus, Petit Lemon Balm

### Fourth Course

JASPER HILL FARMS HARBISON CHEESE  
Honey Roasted Bosc Pears, Golden Raisins, Toasted Almonds, Grilled Baguettes

STRAWBERRY VACHERIN  
Passionfruit Meringue, Champagne Gel, Micro Basil

PALET D'OR  
Cassis, Guanaja 70%, Blackberry

PARIS-BREST  
Hazelnut, Concord Grape, Pate a Choux

\$195 with wine pairing  
\$145 without wine pairing

Chef Daniel Bruce