

# MERITAGE

RESTAURANT + WINE BAR

## VALENTINES MENU



### VINEYARD TO TABLE

*6 course tasting featuring cuisine from the finest winemaking regions of the world.*

#### JONAH CRABMEAT STUFFED JUMBO SHRIMP

Pink Lemon Butter, Tatsoi Leaves

#### OLIVE OIL ROASTED BRANZINO

Salted Capers, Heirloom Tomatoes, Castelvetrano Olives

#### TAJARIN PASTA

Sage, Brown Butter, Chestnuts, Caulalini

#### GRILLED COCOA & ESPRESSO PETIT FILET MIGNON

Crispy Wild Mushrooms, Spinach, Sweet Garlic, Yellow Carrot Paints

#### JASPER HILL FARMS HARBISON CHEESE

Honey Roasted Bosc Pears, Golden Raisins, Toasted Almonds, Grilled Baguettes

#### STRAWBERRY VACHERIN

Passionfruit Meringue, Champagne Gel, Micro Basil



\$140

\$100 without wine pairing

Chef Daniel Bruce