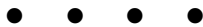


# MERITAGE

RESTAURANT + WINE BAR

## White Wine Pairing

-seafood and lighter preparations which pair well with sparkling or white wine-



### DUET OF CRAB

Crab and Tarragon Bisque, Jonah Crab Cake, Sweet Pea Puree 19

### SIGNATURE MERITAGE SALAD

Seasonal Greens, Cucumber Wrap, Ice Wine Dressing, Radish 12

### GREEN ASPARAGUS SOUP

Tasso Ham, Micro Celery, White Asparagus 13

### SCOTTISH SALMON AND TAHITIAN LIME TARTAR

Smokey Shallot, Micro Cilantro, Togarashi Vinaigrette\* 16

### MAINE LOBSTER and RICOTTA GNOCCHI

Sweet Corn, Saffron Essence 20

### BUBBLES

Suggested Wine Flight - 2oz each

California | New England | Loire Valley Rosé

14



### PAN SEARED DIVER SEA SCALLOPS

Pink Grapefruit, Melted Leeks, Red Quinoa 36

### DEMI CURED LINE CAUGHT COD LOIN

Curry Leaf, Lemongrass, Ginger, Bok Choy 35

### PAN ROASTED ATLANTIC HALIBUT

White Asparagus Sauce, Tiny Turnips 35

### BERKSHIRE PORK BELLY CANNELLONI

Fresh Garbanzo Beans, Morel Mushrooms 29

### LEMON ROASTED CORNISH HEN

Crisp Confit of Leg, Taro Root, Green Garlic 28

### SAUVIGNON BLANC

Suggested Wine Flight - 2oz each

Marlborough | Bordeaux | Loire Valley

14

Chef Daniel Bruce

Wine Director and General Manager

Nicholas Daddona, A.S.

\*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.

# MERITAGE

RESTAURANT + WINE BAR

## Red Wine Pairing

-red meats, braises and red fruits which pair well with rosé and red wine-



### DUCK and RHUBARB TORTELLINI

Spring Mushrooms, Green Vidalia's 17

### PAN SEARED NEW YORK STATE FOIE GRAS

Blackberries, Fresh Favas 18

### GOAT CHEESE, CHIOGGIA and GOLD BEET SALAD

Pistachios, Parsley Oil 12

### GRILLED MEDITERRANEAN SEA BASS

Cipollini Onions, Yellow Tomato Coulis 18

### FIVE SPICE CHAR SEARED YELLOWFIN TUNA

Cherry Pinot Syrup, Sweet Garlic Cream\* 19

### ROSÉ

Suggested Wine Flight - 2oz each

Santa Cruz | Napa & Sierra | Provence

14



### SPINACH, RAISIN and FENNEL FILLED SQUASH BLOSSOMS

Wild Ramps, Fresh Turmeric Cauliflower Sauce 24

### CHARRED ACADIAN RED FISH

Tomatoes, Black Olives, Basil, Capers, Zucchini 34

### ROASTED COLORADO LAMB CHOP

Minted Easter Egg Potatoes, Black Garlic, Rabe\* 42

### CABERNET BRAISED PRIME SHORT RIBS

Truffle Oil, Roasted Spring Carrots, Tuscan Kale 38

### CARDAMOM and CINNAMON GRILLED FILET MIGNON

Aged Cheddar and Horseradish Cream, Walnut Tossed French Beans\* 40

### ROBUST

Suggested Wine Flight - 2oz each

California | Washington | Argentina

17

Chef Daniel Bruce

Wine Director and General Manager

Nicholas Daddona, A.S.

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# MERITAGE

RESTAURANT + WINE BAR

## Cheese Cart

Selection of New and Old World

Toasted Marcona Almonds, Raisins on the Vine, Crisp Cracker

Three Cheese Selection 15 - Five Cheese Selection 25

## Finishes

### KALAMANSI LIME MOUSSE

Matcha, Mandarin, Pink Grapefruit 12

### COCONUT LECHE CAKE

Roasted Banana, Golden Pineapple, Salted Cajeta 12

### STRAWBERRY CHEESECAKE

Greek Yogurt, Basil, Crisp Meringue 12

### BITTER CHOCOLATE HONEY CREMEUX

Blackberry, Cabernet, Fennel 12

### HAZELNUT PANNA COTTA

Mango, Gianduja, Marigold 12

## MERITAGE DESSERT TASTING PLATE FOR TWO

Chef's Choice 20

### 60 Years of Tawny Porto

SUGGESTED WINE FLIGHT - 1oz each

10yr | 20yr | 30yr

29



## French Press Coffee Service ~ H.C. Valentine

Price per person

Meritage *Sommelier Select* Blend 5      Volcan Beru *Single Grove* Panama 7

Decaffeinated Coffee, Tea & Espresso Available on Request

## Dessert Wine ~ Glass Pour

### Sparkling

la Serra *Moscato d'Asti*

Piedmont, IT 11

Rosa Regale *Rosé-Brachetto*

*d'Acqui* Piedmont, IT 10

### White

2003 Lafaurie-Peyraguey 1er

Cru Bommès, Sauternes 29

### Aromatized

Batasiolo *Barolo Chinato* IT 16

### Porto

2008 Ramos Pinto LBV 14

Taylor Fladgate 10yr Tawny 12

Graham's 20yr Tawny 18

Taylor Fladgate 30yr Tawny 39

### Maury

Mas Amiel 6yr Roussillon 13

### Amaro

SUGGESTED AMARO FLIGHT - 1oz each

Chinato | Montenegro | Cynar

16

-full sweet & fortified wine menu, including sherry & madeira available-

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