



*Meritage takes the unique approach of matching wine and food
By offering small and large plates
Paired with specific wine characteristics*

Restaurant Week Winter 2010

First Course

*Maple Smoked Salmon, Avocado and Crème Fraîche Tower
Cava Laced Frisée*

-or-

*Cream of Wild Mushroom Soup
Truffle Oil Drizzle*

-or-

*Pan Seared Cod Loin
Count Neck Clams, Chorizo and Spinach*

-or-

*“Meritage Salad”
Cucumber Wrapped Baby Greens tossed in an Ice Wine Dressing*

Second Course

*Asparagus and Parmesan Cheese Risotto
Roasted Baby Peppers and Leeks*

-or-

*Pan Seared Diver Sea Scallops
Macomber Turnip Mash and Cider Butter*

-or-

*Pan Roasted Scottish Salmon with Sweet Pea Pudding
Pinot Sauce and Green Onions*

-or-

*Wood Grilled Filet Mignon with Soft Whipped Potatoes, Horseradish Onion Cream
Meritage Syrup**

Third Course

*Duet of Soft Cheeses, Pierre Robert and L’Edel de Cleron
Grilled Baguette and Roasted Pear Chutney*

-or-

*Citrus Tasting Plate of Key Lime Mousse with Ginger Crème Fraîche
Phyllo Wrapped Honey Orange Custard, Warm Lemon Ricotta Fritters*

-or-

*Red Fruit Tasting Plate of Lingonberry Sorbet with a Maple Lace Cookie
Pomegranate Panna Cotta, Warm Raspberry Sugar Pie*

-or-

*Chocolate Tasting Plate of Dark Chocolate Caramel Mousse
Milk Chocolate Ginger Tart, White Chocolate and Passion Fruit Macaroon*

*Executive Chef
Daniel Bruce*