

"Cooking is like love; it's all about timing & chemistry."

# MERITAGE

Dinner

Spring 2009

## AMUSEMENTS \$3 EACH

PROVENÇAL FISH SOUP      SPRING PEA CUSTARD  
OYSTER-BLOODY MARY SHOOTER      HOUSEMADE LAMB BACON  
TINY TUNA TARTAR TACO      CRISPY PIG HEAD WITH SAUCE GRIBICHE  
BRAISED OXTAIL STRUDEL

## SOUPS & SALADS

CHICKEN SOUP WITH MATZO BALLS	\$ 7
SPRING CARROT SOUP	\$ 7
SELECTION OF ORGANIC LETTUCES CARROT, CHERRY TOMATOES & RADISHES WITH DIJON VINAIGRETTE	\$ 7
GREEN & WHITE ASPARAGUS SALAD ASPARAGUS "NOODLES", BRIOCHE BREAD CRUMBS, GRILLED RADICCHIO, PINE NUTS & MEYER LEMON COULIS	\$ 8

## MAIN CHARACTERS

COMPOSITION OF SPRING VEGETABLES SWEET PEA PANCAKES, SPRING PEA RAVIOLI WITH CARROT EMULSION, CRISPY GRILLED ASPARAGUS & CHICKPEA PANISSE	\$20
MOULES FRITES STEAMED MEDITERRANEAN MUSSELS IN ANISE BROTH SERVED WITH POMME FRITES & BERNAISE	\$21
ROASTED ALASKAN DAYBOAT HALIBUT SWEET PEA PUREE, GLAZED FINGERLING POTATOES, CIPPOLINI ONIONS & WHITE TRUFFLE EMULSION	\$29
ORGANIC SCOTTISH SALMON EN SOUS VIDE SPINACH PUREE, ARTICHOKE, PRESERVED MEYER LEMON & YOGURT	\$28
ROASTED PORK TENDERLOIN CRISPY BRAISED PORK SHOULDER, APRICOT MOSTARDA, GRATIN "CROQUE MONSIEUR" & KALE	\$26
FOIE GRAS STUFFED SADDLE OF RABBIT ROASTED WISCONSIN RABBIT WITH SEASONAL VEGETABLES, POMME DAUPHINE & FOIE GRAS SAUCE	\$29
CRISPY HALF CHICKEN SPINACH, ROASTED POTATOES, GARLIC & CHICKEN JUS	\$20
ROASTED RACK OF IOWA LAMB RAS EL HANOUT, LAMB STUFFED BABY BELL PEPPERS, CHICKPEA PANISSE, FENNEL, TOMATO CONFIT & BLACK OLIVE OIL	\$34
STEAK FRITES HANGER STEAK RIB EYE ADD BÉARNAISE SAUCE: \$1.50	\$22 \$34

MERITAGE HOUSE HAMBURGER  
ROASTED GARLIC AIOLI,  
SHALLOT CONFIT & EMMENTHALER  
SERVED WITH POMME FRITES  
\$12

## INTRODUCTIONS

POMME FRITES SERVED WITH BÉARNAISE SAUCE	\$ 7
HOUSE-MARINATED OLIVES WITH BREAD	\$ 8
STEAK TARTARE WITH ACCOUTREMENT	\$12
PARISIAN STYLE RICOTTA GNOCCHI ARUGULA-WALNUT PESTO & TOMATO CONCASSÉ	\$ 9
ESCARGOT A LA BOURGUIGNONNE CLASSIC WITH GARLIC, PARSLEY & BUTTER	\$11
CLASSIC PORK RILLETTE WITH FIG PURÉE CORNICIONS, OLD-FASHIONED MUSTARD & GRILLED BREAD	\$13
SEARED FOIE GRAS SALADE OF VEGETABLES A LA GRECQUE, FRISÉE HAZELNUTS & CURRY EMULSION	\$16

OYSTERS ON THE HALF SHELL  
WITH TRADITIONAL ACCOMPANIMENTS

1/2 DOZEN  
\$16

## PLAT DU JOUR

### TUESDAY

NY STRIP STEAK AU POIVRE  
CREAMED SPINACH & ROASTED POTATOES  
\$30

### WEDNESDAY

SOLE GRENOBLOISE  
BROWN BUTTER LEMON CAPER SAUCE  
\$26

### THURSDAY

FROG LEGS PROVENÇAL  
SAUTÉED WITH GARLIC & PARSLEY  
\$25

### FRIDAY

WHOLE GRILLED FISH  
M/P

### SATURDAY

ROASTED ALL NATURAL VEAL CHOP  
MOREL MUSHROOMS, WHITE BEANS  
& TRIUMVIRATE OF SPRING VEGETABLES  
\$42

Your hosts, Chef Russell Klein & Debra Klein