

MERITAGE



RESTAURANT WEEK
MARCH 2010

Dinner

3 COURSES \$30

(suggested wine pairing optional)

First Course

Guinea Hen Terrine

Pickled Vegetables & Country Bread

Suggested glass of wine: White: *Cotes du Rhone, Domaine Ortas "les Viguiers", 2008 - \$7.50*

-or-

Crispy Minnesota Pork Belly

Du Puy Lentils, Brussels Sprouts & Sauce Diable

Suggested glass of wine: Red: *Vin de Pays d'Oc, Rothschild-Lafite "Val de l'Ours", 2008 - \$6.00*

-or-

Cream of Mushroom Soup

Duck Rillettes & Saba

Suggested glass of wine: Red: *Restauracion, Old Vines, Alentejano, Portugal, 2007 - \$6.00*

-or-

Endive & Beet Salad

Orange, Walnuts and Port Wine Vinaigrette

Suggested glass of wine: Rosé: *Espelt "Coral", Emporda, Spain, 2008 - \$5.00*

Second Course

Leg of Iowa Lamb en Sous Vide

White Beans, Spinach & Thyme

Suggested glass of wine: Red: *Costieres de Nimes, Syrah "Compostelle", France, 2006 - \$8.00*

-or-

Coq Au Vin

Traditional Grand-Mère Garnish

Suggested glass of wine: Red: *Vin de Pays du Comte Tolosan "Aramis", 2007 - \$6.00*

-or-

Pot au Feu

Gently Poached Beef with Root Vegetables & Horseradish in Spiced Bouillon

Suggested glass of wine: Red: *Cesanese del Piglio, Giovanni Terenzi, Lazio Italy, 2005 - \$6.00*

-or-

Pike Quennelles "La Caravelle"

Sauce Americaine

Suggested glass of wine: White: *Domaine du Nizon Chardonnay, Vin de Pays du Gard, France, 2008 - \$6.00*

Dessert Course

Crème Caramel

-or-

Madeleine with Vanilla Ice Cream & Chocolate Sauce

-or-

Lemon Tart

-or-

Chocolate Mousse