

MERITAGE



RESTAURANT WEEK
MARCH 2010

Lunch

3 COURSES \$20
(suggested wine pairing optional)

First Course

Cream of Mushroom Soup

Duck Rillettes & Saba

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

-or-

Guinea Hen Terrine

Pickled Vegetables & Country Bread

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

-or-

Endive & Beet Salad

Orange, Walnuts and Port Wine Vinaigrette

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

Second Course

Crispy Minnesota Pork Belly

Du Puy Lentils, Brussels Sprouts & Sauce Diable

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

-or-

Coq Au Vin

Traditional Grand-Mère Garnish

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

-or-

Organic Scottish Salmon en Sous Vide

Spinach Coulis, Sunchoke & Yogurt

Suggested glass of wine: White: *Kunde Estate Chardonnay "Nu", Sonoma, California, 2007* - \$7.00

Dessert Amusement Course

Madeleine

-or-

Chocolate Mousse

-or-

Apple Beignet