

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

MERITAGE

Dinner

Winter 2010

AMUSEMENTS

\$3 EACH

BILLI BI SOUP
TINY TUNA TARTARE TACO
BRAISED OXTAIL STRUDEL

CONFIT DUCK GIZZARD
OYSTER-BLOODY MARY SHOOTER
SMOKED MUSHROOM PAIN PERDU

SOUPS & SALADS

CHICKEN SOUP WITH MATZO BALLS	\$ 7
SOUPE À L'OIGNON GRATINÉE CLASSIC FRENCH ONION SOUP	\$ 9
SELECTION OF ORGANIC LETTUCES WALNUTS, BLUE CHEESE, DRIED CHERRIES & CIDER VINAIGRETTE	\$ 8
SALAD LYONNAISE FRISEE, BACON LARDONS, POACHED EGG & BACON VINAIGRETTE	\$ 8.50

MAIN CHARACTERS

COMPOSITION OF WINTER SQUASH SPAGHETTI SQUASH ALMONDINE WITH BLUE CHEESE, SHORT STACK OF SQUASH PANCAKES, SQUASH FLAN & SQUASH FRITES	\$19.50
MOULES FRITES MEDITERRANEAN MUSSELS STEAMED WITH SMOKED PANCETTA, GARLIC, TOMATO & WHITE WINE	\$21.50
PAN SEARED DAYBOAT SEA SCALLOPS MINNESOTA PORK BELLY, DU PUY LENTILS, KABOCHA SQUASH PUREE, BRUSSELS SPROUT PETALS & SAUCE DIABLE	\$29
ATLANTIC FLUKE JULIENNE ROOT VEGETABLES, PICKLED SALAD & SAUCE BOUILLABAISSE	\$27
CASSOULET IN THE STYLE OF TOULOUSE RAGOUT OF TARBAS BEANS, GARLIC SAUSAGE, PORK & DUCK CONFIT	\$24.50
CRISPY HALF CHICKEN SPINACH, ROASTED POTATOES, GARLIC & CHICKEN JUS	\$22.50
ROASTED WILD ACRES FARM DUCK BREAST ROASTED HONEY GLAZE, DUCK BISTEEYA, APPLES, WALNUTS, SUNCHOKES & SWISS CHARD	\$28.50
ROASTED LOIN OF VENISON AU POIVRE GRILLED GINGERBREAD, CHESTNUT PUREE, BRAISED BELGIAN ENDIVE & CRANBERRIES	\$34.50
ALL NATURAL STEAK FRITES HANGER STEAK	\$22.50
N Y STRIP	\$34
ADD BÉARNAISE SAUCE: \$1.50	

MERITAGE HOUSE HAMBURGER
ROASTED GARLIC AIOLI,
SHALLOT CONFIT & EMMENTHALER
SERVED WITH POMME FRITES
\$12.50

INTRODUCTIONS

VEGETARIAN HOLISHKE JEWISH STYLE STUFFED CABBAGE WITH APPLES, MUSHROOMS, BULGUR & SWEET AND SOUR SAUCE	\$ 9.50
ESCARGOT BOURGUIGNON TRADITIONAL PREPARATION WITH GARLIC-PARSLEY BUTTER	\$ 8
STEAK TARTARE WITH ACCOUTREMENT	\$12
SEARED MN FOIE GRAS POT AU FEU WINTER VEGETABLES AND SPICED CONSOMMÉ	\$18
BRAISED VEAL SWEETBREADS CELERY ROOT PUREE, APPLES, WILD MUSHROOMS & CELERY EMULSION	\$ 13
POMME FRITES SERVED WITH BÉARNAISE SAUCE	\$ 7.50

OYSTERS ON THE HALF SHELL
WITH TRADITIONAL ACCOMPANIMENTS
1/2 DOZEN
\$16

PLAT DU JOUR

TUESDAY
PRIME STEAK AU POIVRE
\$36

WEDNESDAY
CHOUCRUTE GARNIE
\$25

THURSDAY
COQ AU VIN
\$25

FRIDAY
ROASTED MAINE LOBSTER
MARKET PRICE

SATURDAY
DAUBE OF BEEF SHORT RIBS
PROVENCAL
\$27

SUNDAY
RECESSION/RECOVERY SUNDAY
3-COURSE PRIX FIXE
\$24

Your hosts; Chef Russell Klein & Desti Klein