

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

# MERITAGE

Dinner

Summer 2010

## AMUSEMENTS 3 / EACH

SMOKED TOMATO PAIN PERDU  
OYSTER-BLOODY MARY SHOOTER  
TINY TUNA TARTARE TACO

GAZPACHO  
CONFIT PIG TONGUE WITH CAPONATA  
LAMB BACON "BLT"

## SOUPS & SALADS

CHICKEN SOUP WITH MATZO BALLS	7
SWEET CORN VELOUTÉ SLOW COOKED SHRIMP & CHILI OIL	8.50
SELECTION OF LOCALLY GROWN LETTUCES RADISHES, CARROTS AND DIJON VINAIGRETTE	8
SUMMER VEGETABLE PANZANELLA CUCUMBER, BELL PEPPER, TOMATO, BLACK OLIVE, RED ONION & FETA CHEESE WITH FRESH OREGANO	9

## MAIN CHARACTERS

COMPOSITION OF SUMMER CORN CORN PANCAKES, SWEET CORN CUSTARD, CRISPY RICOTTA & CORN RAVIOLI & SUMMER CORN SALAD	19.50
MOULES FRITES MEDITERRANEAN MUSSELS STEAMED WITH SMOKED PANCETTA, GARLIC, TOMATO & WHITE WINE	21.50
SEARED RARE AHI TUNA CARAMELIZED CORN & FRESH CALAMARI, SPINACH & FRESH HERB BROTH	26.50
ROASTED WILD STRIPED BASS FENNEL, EGGPLANT, ZUCCHINI, ROASTED RED PEPPER & GREEN OLIVE WITH SWEET & SOUR TOMATO SAUCE	29
GRILLED DRY-AGED MINNESOTA PORK CHOP GREEN TOMATO JAM, SUMMER VEGETABLE "GATEAU", ALMONDS & PORK JUS	25
CRISPY ORGANIC HALF CHICKEN SPINACH, ROASTED POTATOES, GARLIC & CHICKEN JUS	22.50
ROASTED RACK OF IOWA LAMB RAS EL HANOUT, LAMB STUFFED BABY BELL PEPPERS, CHICKPEA PANISSE, FENNEL, TOMATO CONFIT & BLACK OLIVE OIL	34.50
ALL NATURAL STEAK FRITES HANGER STEAK	22.50
RIBEYE	34
ADD BÉARNAISE SAUCE / 1.50	

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

## INTRODUCTIONS

POMME FRITES SERVED WITH BÉARNAISE SAUCE	7.50
ESCARGOT BOURGUIGNON TRADITIONAL PREPARATION WITH GARLIC-PARSLEY BUTTER	9.50
STEAK TARTARE WITH ACCOUTREMENT	12
PISTACHIO CRUSTED FOIE GRAS AU TORCHON BALSAMIC CHERRIES & FLAT BREAD	18
CLASSIC PORK RILLETTE WITH FIG PURÉE CORNICHONS, OLD-FASHIONED MUSTARD & GRILLED BREAD	13

OYSTERS ON THE HALF SHELL  
WITH TRADITIONAL ACCOMPANIMENTS  
3/EACH

## PLAT DU JOUR

TUESDAY  
STEAK AU POIVRE  
36

WEDNESDAY  
SOLE EN PAPILLOTTE  
23

THURSDAY  
SHRIMP & CRAB RISOTTO  
25

FRIDAY  
TOUR DE FRANCE

SATURDAY  
FRESH MAINE LOBSTER  
M/P

SUNDAY  
RECESSION/RECOVERY SUNDAY  
3-COURSE PRIX FIXE  
26

Your hosts; Chef Russell Klein & Desti Klein