

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

MERITAGE

Brunch

Sunday
August 1st 2010

RESTAURANT WEEK!

20 / PERSON

SUNDAY AUGUST 1ST THRU FRIDAY AUGUST 6TH, 2010

INTRODUCTIONS

CHILLED TOMATO & LIME SOUP
SLOW COOKED SHRIMP & CUCUMBER

SUMMER PANZANELLA SALAD
CUCUMBER, BELL PEPPER, TOMATO, BLACK OLIVE,
RED ONION & FETA WITH FRESH OREGANO

SMOKED SALMON BLINIS
CRÈME FRAICHE, CAPERS & DILL

MAIN CHARACTERS

EGGS FLORENTINE
TWO POACHED EGGS OVER ENGLISH MUFFIN WITH SPINACH,
TOMATO & HOLLANDAISE

FARMERS MARKET BLUEBERRY BUTTERMILK PANCAKES

SHRIMP & CRAB RISOTTO
GRILLED CORN, ZUCCHINI PEARLS & TOMATO

DESSERT AMUSEMENTS

SALTED CARAMEL ICE CREAM POP

Accoutrement

HICKORY SMOKED BACON	4
MAPLE COIL SAUSAGE	4
HOUSE-MADE PASTRY TOAST	3
ENGLISH MUFFIN	3
NUTELLA	2
UN ŒUF (ONE EGG)	2
BRUNCH POTATOES	3

POMME FRITES

SERVED WITH BÉARNAISE SAUCE
7.50

Brunch Concoctions

CLASSIC BELLINI PEACH NECTAR & PROSECCO	8.00
THE BLOODY MARY GIN OR VODKA, WITH ACCOUTREMENT	7.00
THE MADDEN RHYS COGNAC & GINGER INFUSED LIQUEUR WITH SPARKLING	9.00
MICHELE CHIARLO, NIVOLE MOSCATO D'ASTI, 2007	25 BTL

Your hosts; Chef Russell Klein & Desta Klein