

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

Dinner

MERITAGE

INTRODUCTIONS

CHILLED TOMATO & LIME SOUP
SLOW COOKED SHRIMP & CUCUMBER

SUGGESTED GLASS OF WINE:

ROSÉ: COTEAUX DU VENDOMOIS "LIEUX-DIT COGNAC" FRANCE, 2009 - 8.00

OR

COUNTRY PÂTÉ

PISTACHIOS, PICKLED VEGETABLES & GRILLED BREAD

SUGGESTED GLASS OF WINE:

RED: GRAN'SASSO, PRIMITIVO, ITALY, 2007 - 8.00

OR

SUMMER VEGETABLE PANZANELLA SALAD

SUGGESTED GLASS OF WINE:

ROSÉ: THE OJAI VINEYARD, 2009 - 11.00

OR

THREE OYSTERS ON THE HALF SHELL

SERVED WITH TRADITIONAL ACCOMPAGNEMENTS

SUGGESTED GLASS OF WINE:

WHITE: PICPOUL DE PINET, CAVES DE MONTAGNAC, FRANCE, 2008 - 6.00

MAIN CHARACTERS

FROG LEGS À LA PROVENCALE

SAUTÉED WITH GARLIC, BUTTER & LEMON

SUGGESTED GLASS OF WINE:

WHITE: PACO & LOLA, ALBARINO, SPAIN, 2008 - 11.00

OR

SHRIMP & CRAB RISOTTO

GRILLED CORN, ZUCCHINI PEARLS & TOMATO

SUGGESTED GLASS OF WINE:

WHITE: WILLAMETTE VALLEY VINEYARDS CHARDONNAY, OREGON, 2008 10.00

OR

COUSCOUS ROYAL

BRAISED LAMB, CHICKEN & HOUSE-MADE MERGUEZ SAUSAGE
WITH MOROCCAN SPICES & SEASONAL VEGETABLES

SUGGESTED GLASS OF WINE:

RED: GOLAN HEIGHTS, SION CREEK, ISRAEL, 2007 - 9.50

OR

STEAK FRITES

HANGER STEAK WITH HOUSE-CUT FRIES
& MAÎTRE D'HÔTEL BUTTER. ADD BÉARNAISE SAUCE: 2.50

SUGGESTED GLASS OF WINE:

RED: MINERVOIS, L'ENCLOS DES BORIES, FRANCE, 2007 - 9.50

DESSERT AMUSEMENTS

BLUEBERRY CLAFOUTIS

OR

CHOCOLATE MOUSSE

OR

ÉCLAIR AU CHOCOLAT WITH VANILLA PASTRY CREAM

RESTAURANT WEEK!

30 / PERSON

SUNDAY AUG 1ST
- FRIDAY AUG 6TH, 2010

INTERESTED IN TASTING
MULTIPLE WINES?

MAKE YOUR OWN FLIGHT

PICK 3 OF ANY OF
THE WINES SUGGESTED!
12.00 / FLIGHT
3OZ PER WINE

POMME FRITES

SERVED WITH BÉARNAISE SAUCE
7.50

HOW ABOUT CHEESE?

EXPERIENCE THE CHEESE CART

5.00 / CHEESE
12.00 / A SELECTION OF 3

Your hosts; Chef Russell Klein & Desta Klein