

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

Lunch

MERITAGE

RESTAURANT WEEK!

20 / PERSON

SUNDAY AUG 1ST - FRIDAY AUG 6TH, 2010

INTRODUCTIONS

CHILLED TOMATO & LIME SOUP

CUCUMBER & BASIL

SUGGESTED GLASS OF WINE:

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

8.00

OR

COUNTRY PÂTÉ

PICKLED VEGETABLES & GRILLED BREAD

SUGGESTED GLASS OF WINE:

RED: GRAN SASSO, PRIMITIVO, ITALY, 2007

8.00

OR

SUMMER PANZANELLA SALAD

CUCUMBER, PEPPER, TOMATO, OLIVE, ONION & FETA

SUGGESTED GLASS OF WINE:

WHITE: PACO & LOLA, ALBARINO, SPAIN, 2008

11.00

MAIN CHARACTERS

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

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

SHRIMP & CRAB RISOTO

GRILLED CORN, ZUCCHINI PEARLS & TOMATO

SUGGESTED GLASS OF WINE:

WHITE: WILLAMETTE VALLEY VINEYARDS CHARDONNAY, OREGON, 2008

10.00

DESSERT AMUSEMENTS

COMPLIMENTARY MINI ÉCLAIR

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 THE CHEESE?

EXPERIENCE THE CHEESE CART

5.00 / CHEESE
12.00 / A SELECTION OF 3



Your hosts; Chef Russell Klein & Desta Klein