

MERITAGE

CHEF'S FIVE COURSE TASTING MENU

110^{PP} MENU | 60^{PP} WINE PAIRINGS

Avril 2024

◦ **First Course** ◦

Hiramasa Crudo*

mango, mint, jalapeño, ginger-lime vinaigrette

◦ **Second Course** ◦

Olive Oil Poached Alaskan Halibut

spring peas, asparagus, pea "pain perdu", smoked trout roe, buttermilk-dill sauce

◦ **Third Course** ◦

Honey Glazed Magret Duck Breast

morel mushrooms, ramp tarts flambée, barley & fava beans, duck jus

◦ **Fourth Course** ◦

Duo of Iowa Pork

roasted tenderloin, lambic braised cheek, pomme god-damits!, apricot mostarda, braised leeks

◦ **Dessert Course** ◦

Le Vacherin

baked meringue, key lime, berries, crème fraîche chantilly

SUPPLEMENTS

- **Foie Gras Course 29** ◦ **Cheese Course 28**
◦ **Seven Course 150 / 235 with wine** ◦ **Nine Course 180 / 288 with wine**

DETAILS

- Tasting menus must be enjoyed by the entire table, as pacing requires it
- Vegetarian menus are available upon request
- Please inform your server of any allergies

Chef | Proprietor: Russell Klein • Wine Director | Proprietor: Desta Maree
Executive Chef: Jason Engelhart • Chef de Cuisine: Tim Helgeson
Sous Chef: Stuart Klein • Pastry Chef: Nina Wrayge

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

OYSTERS ON THE HALF SHELL: SHUCKER'S CHOICE *

Let our Master Oyster Shucker choose your oysters for you. Choose from: *East Coast, West Coast, or Combo*

1/2 Dozen 29 • 1 Dozen 58

WEST COAST

Pickering Pass, WA - M - 4.00

Medium Brine, Cucumber, Bright

Hammersley Inlet, WA - M - 3.95

Meaty, Mineral, Mild Brine

Blue Pool, WA - S - 4.25

Bright, Lettuce, Crisp

EAST COAST

Northern Belle, PEI - M/L - 4.99

Vegetal, Buttery, Umami

Snow Island, ME - M/L - 4.99

Grassy, Earthy, Sweet Finish

Shore Things, MA - S - 4.25

Brine, Plump, Rich

Butter & Brine, RI - M - 4.99

Medium Brine, Buttery, Smooth

Walrus & Carpenter, RI - S - 4.90

Buttery, Meaty, Crisp

Breakwater Select, RI - M/L - 4.25

Earthy, Savory, Mild Brine

East Cape, PEI - S - 4.95

Clean, Crisp, Savory

Quivet Neck, MA - M/L - 4.25

Herbaceous, Tangy, Umami

PLATEAUX DE FRUIT DE MER

Le Grand Plateaux*

6 Oysters, 4 Shrimp, 6 Littleneck Clams,
Chilled Mussels, Salmon Rillettes

80

Le Maison Plateaux*

12 Oysters, 8 Shrimp, 12 Littleneck Clams,
1/2 Maine Lobster, Chilled Mussels, Salmon
Rillettes, Tuna Tartare

150

Le Meritage Plateaux*

24 Oysters, 10 Shrimp, 18 Clams,
Whole Maine Lobster, Mussels, Salmon
Rillettes, Tuna Tartare

275

OTHER FRUIT DE MER SELECTIONS

Wild Caught
Shrimp Cocktail*

5 each / 4 for 20

Littleneck Clams
on the half Shell*

2.65 each

Lobster Cocktail*

29

Sparkling Wine & Rosé	Varietal	Region	3oz	6oz	BTL
Crémant d'Alsace Rosé , Gustave Lorentz NV	Pinot Noir	Alsace, France	8	16	64
Champagne, Drappier, Brut 'Carté d'Or' NV	Traditional Blend	Reims, France	12.50	25	100
Crémant de Limoux 'Les Demoiselles' J. Laurens 2019	Blend	Languedoc-Roussillon	7	14	56

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