

**MERITAGE OFFERS "FARM TO TABLE" CUISINE  
WITH A FOCUS ON SEASONAL FLAVORS.  
WE PRESENT OUR CREATIONS IN SMALL & LARGE PLATE FORMAT  
PAIRED WITH SPECIFIC WINE CHARACTERISTICS.  
ENJOY!**

**WINE PAIRINGS**

**CHANDON BLANC DE NOIRS**  
CALIFORNIA  
5 / 10

**"J" CUVEE 20**  
RUSSIAN RIVER VALLEY, NV  
7 / 14

**PIPER-HEIDSIECK BRUT, NV**  
8 / 16

**TAZ PINOT GRIS**  
SANTA BARBARA, 2008  
4 / 8

**SOFIA RIESLING**  
MONTEREY COUNTY, 2008  
5 / 10

**GROTH SAUVIGNON BLANC**  
NAPA, 2008  
5 / 10

**ARROWOOD VIOGNIER**  
RUSSIAN RIVER, 2006  
6 / 12

**CAKEBREAD CHARDONNAY**  
NAPA, 2008  
8 / 16

**BLANCANEUX WHITE MERITAGE**  
RUTHERFORD, 2007  
9 / 18

**SPARKLERS**

**CHILLED HOG ISLAND OYSTERS**  
SAFFRON MIGNONETTE & LIME COCKTAIL SAUCE  
14/27

**DUNGENESS CRAB CAKE**  
WHOLE GRAIN MUSTARD, SHAVED CELERY & RADISH SALAD  
14/27

**SMOKED SALMON "FLATBREAD"**  
CHIVES, CALIFORNIA OSETRA CAVIAR & CRÈME FRAICHE  
13/26

**LIGHT & FRUITY WHITES**

**SONOMA GOAT CHEESE-POTATO TERRINE**  
BABY BEETS & AGED BALSAMIC SYRUP  
9/17

**PACIFIC STRIPED BASS**  
QUINOA, CURRANTS, TOASTED PINE NUTS  
& CITRUS INFUSED OIL  
13/25

**CASTROVILLE ARTICHOKE SOUP**  
CRISPY PROSCIUTTO & ROASTED TOMATOES  
7/12

**FULL BODIED WHITES**

**THE "WEDGE"**  
BABY ICEBERG, CREAMY POINT REYES BLUE CHEESE DRESSING,  
HEIRLOOM APPLES & NORTH BEACH PANCETTA  
8/14

**HAND - MADE LOBSTER RAVIOLI**  
SHAVED PECORINO & GARDEN CHIVES  
12/24

**SEARED SEA SCALLOPS**  
CELERY ROOT-YUKON GOLD POTATO PUREE & TRUFFLE "NAGE"  
15/28

## LIGHT REDS

### AHI TUNA TARTARE

"CRISPY RICE", MARINATED CUCUMBERS, SESAME & GINGER  
13/25

### BUTTERNUT SQUASH & CHESTNUT RAVIOLI

HALF MOON BAY VEGETABLES, PARMIGIANO - REGGIANO CHEESE  
12/22

### BAY AREA "CIOPPINO"

SHRIMP, CRAB, LOBSTER, MUSSEL, CLAM, SALMON, BASS  
CALAMARI, BABY FENNEL, GRILLED BREAD & RED PEPPER AIOLI  
17/33

## SPICY & EARTHY REDS

### ATLANTIC SALMON

HORSERADISH CRUST, CANDIED BEETS & SORREL COULIS  
12/22

### CIDER BRAISED KUROBUTA PORK BELLY

BRUSSEL SPROUTS, BLACK EYED PEAS & PICKLED ONIONS  
11/19

### FULTON VALLEY FARMS ORGANIC CHICKEN

SPICY BROCCOLI RABE, SICILIAN CURRANTS  
& TOASTED PINE NUTS  
12/22

## FULL BODIED REDS

### RED BLUFF BRAISED SHORT RIBS "POT AU FEU"

ROASTED WINTER VEGETABLES  
16/32

### ROASTED MILLBROOK VENISON LOIN

A PUREE OF SWEET POTATO, GLAZED TURNIPS, "CRISPY PARSNIPS"  
& BLACK TRUFFLE SAUCE  
18/36

### GRILLED FILET MIGNON "ROSSINI"

HUDSON VALLEY FOIE GRAS, RED WINE REDUCTION  
19/37

## WINE PAIRINGS

### RENWOOD BARBERA

SIERRA FOOTHILLS, 2006  
4 / 8

### CURTIS HERITAGE CUVÉE

SANTA BARBARA, 2005  
5 / 10

### CALERA PINOT

CENTRAL COAST, 2007  
6 / 12

### BENZIGER SYRAH

NORTH COAST, 2005  
4 / 8

### DAVID BRUCE PETITE SYRAH

CENTRAL COAST, 2006  
6 / 12

### FROGS LEAP ZINFANDEL

NAPA, 2007  
6 / 12

### TWOMEY MERLOT

NAPA, 2005  
8 / 16

### CLIFF LEDE CABERNET

STAGS LEAP, 2006  
9 / 18

### CAIN CONCEPT RED MERITAGE

NAPA, 2005  
9 / 18

EXECUTIVE CHEF  
JOSH THOMSEN