

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.

SUGGESTED WINE PAIRINGS

CHANDON, BLANC DE NOIRS
CALIFORNIA, NV
6/12

SCHRAMSBERG, MIRABELLE, BRUT
NORTH COAST, NV
6/12

PIPER-HEIDSIECK, BRUT
REIMS, FRANCE, NV
9/18

J VINEYARDS, PINOT GRIS
RUSSIAN RIVER, 2008
5/10

SOFIA, RIESLING
MONTEREY COUNTY, 2008
5/10

TRES SABORES, SAUVIGNON BLANC
FARINA VINEYARD,
SONOMA MOUNTAIN, 2008
6/12

ARROWOOD, VIOGNIER
RUSSIAN RIVER VALLEY, 2006
8/16

CAKEBREAD, CHARDONNAY
NAPA VALLEY, 2008
9/18

**RUBICON ESTATE, BLANCANEUX,
WHITE BLEND**
RUTHERFORD, 2007
9/18

SPARKLERS

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

DUNGENESS CRAB CAKE
BASIL AIOLI, HEIRLOOM TOMATOES & MICRO ARUGULA
14/27

SMOKED SALMON "FLATBREAD"
TSAR NICOULAI OSETRA CAVIAR & CRÈME FRAICHE
13/26

LIGHT BODIED WHITES

SONOMA GOAT CHEESE-POTATO TERRINE
SLOW ROASTED COKE FARM'S BABY BEETS & AGED BALSAMIC SYRUP
10/17

ALASKAN HALIBUT
QUINOA, CURRANTS, TOASTED PINE NUTS & CITRUS INFUSED OIL
13/25

COMANCHE CREEK TOMATO "GAZPACHO" SOUP
& HASS AVOCADO
8/14

FULL BODIED WHITES

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

SWEET SUMMER WHITE CORN RAVIOLI
MAINE LOBSTER & SHAVED TRUFFLE PECORINO
12/24

SEARED SEA SCALLOPS
YUKON GOLD POTATO PUREE, FARMER'S MARKET MUSHROOMS
& BRAISED LEEKS
15/29

FRUITY REDS

AHI TUNA TARTARE

"CRISPY RICE", MARINATED CUCUMBERS, SESAME & GINGER
13/26

ROASTED SONOMA BREAST OF DUCK

TOASTED FARRO, ESCAROLE, CARAMELIZED RED ONION
& FROG HOLLOW APRICOT PUREE
14/28

BAY AREA "CIOPPINO"

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

SPICY & EARTHY REDS

CEDAR PLANKED KING SALMON

T & D WILLEY FARM'S EGGPLANT RAVIOLI & RATATOUILLE
12/24

KUROBUTA PORK BELLY

STEAMED BUNS, YOUNG PAPAYA & HOISIN SAUCE
12/23

ROASTED MAITAKE MUSHROOM

CAULIFLOWER IN TEXTURES, INDIAN SPICES & APPLES
11/22

FULL BODIED REDS

CALIFORNIA LAMB "TAGINE"

COUS-COUS, BLACK MISSION FIGS, TOASTED ALMONDS
& MARINATED OLIVES
18/36

RED BLUFF BRAISED BEEF SHORT RIBS

GLAZED HEIRLOOM CARROTS, BABY TURNIPS & PEARL ONIONS
16/32

FILET MIGNON "ROSSINI"

HUDSON VALLEY FOIE GRAS, SPINACH & RED WINE REDUCTION
19/38

SUGGESTED WINE PAIRINGS

RENWOOD, BARBERA

SIERRA FOOTHILLS, 2006
5/10

BURGESS, GRENACHE

NAPA, 2006
6/12

HUSCH, PINOT NOIR

ANDERSON VALLEY, 2007
7/14

BENZIGER, SYRAH

NORTH COAST, 2006
5/10

DAVID BRUCE, PETITE SYRAH

CENTRAL COAST, 2006
6/12

FROG'S LEAP, ZINFANDEL

NAPA VALLEY, 2007
8/16

TWOMEY, MERLOT

NAPA VALLEY, 2006
10/20

NEWTON, CABERNET

NAPA VALLEY, 2006
9/18

CAIN CONCEPT, RED MERITAGE

NAPA VALLEY, 2005
9/18

EXECUTIVE CHEF
JOSH THOMSEN

CHEF DE CUISINE
MANLEE SIU