

Meritage

208



August 1st 2002

Perfect Fruit, Ginger Oil

Stone Street Sauvignon Blanc, Alexander Valley, Ca 1999

Diver Scallop, Fennel Slaw, Avocado Puree

Carmel Valley Pinot Noir, Santa Maria, Ca 2000

Mero, 000, Jasmine Rice, Lemon Butter

Hudson Valley Pinot Noir, Sonoma, Ca 1999

Hudson Valley Pinot Noir, Duck Breast

Morland Chanterelle, Washington Truffle Polenta

Hartford Pinot Noir, Sonoma, Ca 1999

Broken Autumn, Fresh Celery, Tenderloin

Ronald, Cablot, Four Corners

Colorado Lamb, Green Beans, Potatoes

Fig Compote, Natural, Potatoes

Hartford Zinfandel, Russian River, Ca 1999

Trio of Crème Brulee

Far Niente Dolce, Napa, Ca 1998

Executive Chef Jeremy Martindale

Executive Sous Chef Chris Naeff

Meritage Chef Kyle Ketchum

First Courses	Main Courses	Side dishes	Side dishes	Chef's Tasting Menu
fish & shellfish	fish & shellfish	vegetables	mushrooms	
<i>Raw</i>	<i>Roasted</i>	<i>Roasted</i>		MARINATED SQUID, MARINATED CHICK PEAS, AND ROASTED RED PEPPERS
NEFERT BAY OYSTER 3.	SEATH 23.	BEAN CARROTS 8.	PORCINI RISOTTO 12.	
CAPE NEDDICK OYSTER 3.	BLACK BASS 24.	TURNIPS 8.	ROASTED SHITAKES 8.	
FISHER'S ISLAND OYSTER 3.	KING SALMON 26.	BRUSSEL SPROUTS 8.	ROASTED HEN OF THE WOODS 12.	
HAMACHI 14.	DOURADE 23.	CAULIFLOWER 8.	ROASTED BLUEFOOTS 12.	
BLUEFIN TUNA 18.	JOHN DORY 29.	RED PEPPERS 8.	ROASTED CHANTERELLES 12.	
<i>Cured/Marinated</i>	<i>Braised</i>			*** ROASTED SEATH BUTTERNUT SQUASH PUREE AND BRUSSEL SPROUTS
LOSTER 16.	RED SNAPPER 26.	<i>Sautéed</i>	TRUFFLE VINAIGRETTES 6.	
SARDINES 14.	MONKFISH 26.	SWISS CHARD 7.	potatoes	*** ROASTED QUAIL, BRAISED ROMANO BEANS AND POLENTA
SQUID 12.		BOX CHOY 8.	POTATO RISOTTO 8.	
<i>meat</i>	<i>meat</i>	RAPINI 8.	PURÉS 7.	*** BRAISED SHORTBREAD, BRAISED RED CABBAGE AND CELERY ROOT PUREE
<i>Charcuterie</i>	<i>Roasted</i>	<i>Braised</i>		*** CHILLED PEAR SOUP AND CONCORD GRAPE SORBET
VEAL TERRINE 18.	ORGANIC CHICKEN 24.	ROMANO BEANS 8.		*** DESSERT SAMPLER
DUCK TERRINE 18.	SWEETBREADS 24.	ESCAROLE 8.		85.
ROAST BALSAMIC 13.	QUAIL 22.	RED CABBAGE 8.		
FOIE GRAS TERRINE 18.	SIBLOIN 35.			
	SQUAB 26.	<i>Puree</i>		
	HANGAR STEAK 22.	PARSNIP 8.		
	LOIN OF LAMB 28.	CELERY ROOT 2.		
	RIB STEAK FOR TWO 68.	BUTTERNUT SQUASH 8.		
	<i>Braised</i>			
	BEEF SHORTRIB 24.			
	VEAL CHEEKS 24.			
	LAMB SHOULDER 24.			
<i>salads</i>				
LEEEKS 10.				
BEETS 12.				
SHAVED FENNEL 8.				
MIXED LETTUCES 12.				
STRING BEAN 11.				
ARUGULA 10.				
FRISES 10.				

dinner

chef/owner Tom Collicchio
chef Marco Conzatti

cont 43 East 19th Street, New York, NY 10003
SATURDAY, OCTOBER 24, 2003

sert

Cheese

LE LINGOT, *Quercy, France*
SERPA, *Baixo Alentejo, Portugal*
TUMA DE PAJA, *Farigliano, Italy*
CASTELROSSO, *Piedmont, Italy*
OLD QUÉBEC CHEDDAR, *Québec, Canada*
STRACHITUND, *Val Taleggio, Italy*

3 CHEESES 12.
6 CHEESES 22.

Pastry 8.

CHOCOLATE TART
BRIOCHE PAIN PERDU
PUMPKIN PANNA COTTA
APPLE & SOUR CHERRY CRISP
TOFFEE STEAMED PUDDING
PEAR UPSIDE-DOWN CAKE

BISCOTTI
DOUGHNUTS

CHOCOLATE SOUFFLÉ 12.

Fruit 4.

Roasted
BANANA
PEAR

Fresh
CALIMYRNA FIGS
TANGERINES
MUTZU APPLES
BARTLETT PEARS
FRESH FRUIT PLATE 11.

Ice cream 4.

HAZELNUT
VANILLA
MAPLE
CINNAMON
CARAMEL

Sorbet 4.

COCONUT
POMEGRANATE
CHOCOLATE
PEAR
CONCORD GRAPE

SORBET & ICE CREAM SAMPLER 11.

Dessert wine

COTEAUX DU LAYON 6.
RIESLING AUSLESE 6.
HUXELREBE
TROCKENBEERENAUSLESE 13.
MONBAZILLAC 15.
VIN SANTO 12.
BRACHETTO D'ACQUI 12.
DULCE MONASTRELL 10.

Teas 4.

ASSAM
TIEGUANYIN
UJI SENCHA
JASMINE PEARL
EARL GREY

Herbal infusions 4.

LEMON VERBENA
ELDERFLOWER
WILD MINT
CHAMOMILE

pastry chef Karen DeMasco