Meritage

August 1st 2002

Perfect Fruit, Ginger Oil
Stone St. Sauvignon Blanc, Alexander Valley, 2001

Diver Scallop and Fennel Slaw, Avocado Puree
Carmenere, Santa Maria, Ca 2000

Mero, 001
Jasmine Rice, Lemon Butter
Hudson Valley Duck Breast
Mushroom and Chanterelle Mushroom Truffle Polenta
Cinco De Mayo, Norte Sonora, Mexico

Executive Chef Jeremy Martindale
Executive Sous Chef Chris Nauff
Meritage Chef Kyle Kitchum
## First Courses
- Fish & shellfish
- Raw
  - Lemon Bay oyster 3
  - Cape Neddick oyster 3
  - Fisheye's Island oyster 3
  - Hamachi 14
  - Bluefin tuna 18
- Cured/Marinated
  - Lobster 16
  - Sardines 14
  - Squid 13

## Main Courses
- Fish & shellfish
  - Roasted
    - Skate 33
    - Black bass 24
    - King salmon 16
    - Dourad 23
    - John dory 19
  - Braised
    - Red snapper 26
    - Monkfish 16
- Meat
  - Roasted
    - Organic chicken 24
    - Sweetbreads 24
    - Quail 23
    - Sirloin 35
    - Squab 26
    - Hangar steak 22
    - Loin of lamb 38
    - Rib steak for two 68
  - Braised
    - Beef shortrib 24
    - Veal cheeks 24
    - Lamb shoulder 34

## Side Dishes
- Vegetables
  - Roasted
    - Baby carrots 8
    - Turnips 8
    - Salep 8
    - Brussels sprouts 8
    - Cauliflower 8
    - Red peppers 8
  - Steamed
    - Swiss chard 7
    - Broccoli 8
    - Rapini 6
- Meat
  - Braised
    - Romano beans 8
    - Escargots 8
    - Red cabbage 8
- Pasta
  - Farfalle 8
  - Celery root 6
  - Butternut squash 8

## Side Dishes
- Mushrooms
  - Porcini risotto 12
  - Roasted shiitakes 8
  - Stuffed mushroom 12
  - Roasted blewtoots 12
  - Roasted chanterelles 12

## Chef's Tasting Menu
- Marinated squid
- Marinated chickpeas
- And roasted red peppers
- Roasted skate
- Butternut squash puree
- And Brussels sprouts
- Roasted quail
- Braised romano beans
- And polenta
- Braised shortribs
- Braised red cabbage
- And celery root puree
- Chilled pear soup
- And concord grape sorbet
- Dessert sampler

85

Chef/owner Tom Colicchio
Chef Marco Canora

43 East 14th Street, New York, NY 10003
Saturday, October 12, 2002
Cheese

Le Lingot, Quercy, France
Serpa, Baixo Alentejo, Portugal
Tuma de Paja, Farigiano, 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 DeMascio