

**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!**

**SPARKLERS**

**GLORIA FERRIER BLANC DE NOIRS**  
CARNEROS, NV  
6 / 12

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

**PIPER-HEIDSIECK BRUT, NV**  
9 / 18

**LIGHT AND FRUITY WHITES**

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

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

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

**FULL BODIED WHITES**

**TOASTED HEAD VIOGNIER**  
NORTH COAST, 2007  
5 / 10

**MURRIETA'S WELL MERITAGE**  
LIVERMORE VALLEY, CARNEROS  
2007  
8 / 16

**SANFORD CHARDONNAY**  
SANTA BARBARA, 2007  
6 / 12

**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**  
FINGERLING POTATOES, CHIVES & CAVIAR CRÈME FRAICHE  
11/19

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

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

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

**SAUSALITO SPRINGS WATERCRESS**  
ENDIVE, POINT REYES BLUE CHEESE, CARAMELIZED WALNUTS  
& HEIRLOOM APPLES  
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

**FRUITY REDS**

**RENWOOD BARBERA**  
SIERRA FOOTHILLS, 2006  
5 / 10

**TAFT STREET ROSE OF PINOT NOIR**  
MENDOCINO, 2008  
5 / 10

**LA CREMA PINOT NOIR SONOMA**  
SONOMA, 2007  
7 / 14

**SPICY/EARTHY REDS**

**CURTIS HERITAGE CUVÉE**  
SANTA BARBARA, 2005  
5 / 10

**CINNABAR 'MERCURY RISING'**  
CENTRAL COAST, 2006  
6 / 12

**BONNY DOON LE CIGAR VOLANT**  
CENTRAL COAST, 2004  
7 / 14

**FULL BODIED REDS**

**FRANCIS COPPOLA ZINFANDEL**  
"DIRECTORS CUT", NAPA  
2007  
7 / 14

**SIMI CABERNET SAUVIGNON**  
NAPA, 2006  
8 / 16

**CHAPPELLET MOUNTAIN CUVÉE**  
NAPA, 2006  
8 / 16

**AHI TUNA TARTARE**

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

**ROASTED BUTTERNUT SQUASH & CHESTNUT RAVIOLI**  
HALF MOON BAY VEGETABLES, PARMIGIANO – REGGIANO CHEESE  
11/21

**BAY AREA "CIOPPINO"**

SHRIMP, CRAB, LOBSTER, MUSSELS, CLAM & CALAMARI  
BABY FENNEL, GRILLED BREAD & RED PEPPER AIOLI  
16/29

**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

**RED BLUFF KOBE BEEF SHORT RIBS**

ROASTED FINGERLING POTATOES, HEIRLOOM CARROTS  
& CRISPY PARSNIPS  
13/25

**NORTHERN CALIFORNIA LOIN OF LAMB**

CHICKPEA "FRIES", SLOW ROASTED RATATOUILLE & BASIL INFUSED EVO  
16/29

**NIMAN RANCH FILET MIGNON "ROSSINI"**

HUDSON VALLEY FOIE GRAS, RED WINE REDUCTION  
18/34

**EXECUTIVE CHEF**  
**JOSH THOMSEN**