

MERITAGE

RESTAURANT + WINE BAR

Merry Christmas Eve

Choice of One Per Course

First Course

WILD MUSHROOM BISQUE

Red Kuri Squash, Watercress, Crispy Parsnip

WINTER SALAD

Seasonal Greens, Gorgonzola, Pepitas, Butternut Squash

PAN ROASTED FOIE GRAS

Champagne-Lemon Gastrique, Sautéed Spinach, Toasted Brioche

Second Course

OCTOPUS

New England Étouffée, Chorizo, Sauce Verte, Grilled Brioche

GEORGES BANK SCALLOPS

Beluga Lentils, Crispy Maitake Mushroom

PAPPADELLE PASTA

Winter Greens, White Truffle

Third Course

DELICATA SQUASH TAGINE

Sorghum, Tuscan Kale

DUCK À L'ORANGE

Orange Gastrique, Wild Rice, Roasted Potato

SHORT RIB

Pommes Purée, Shallot Confit, Celery Branches

Fourth Course

BUCHE DE NOEL

Pistachio Crèmeux, Chocolate Rouladen, Burnt Orange Caramel

PAIN D'ESPICE

Armagnac Figs, Campari-Grapefruit Sorbet, Chantilly Cream

EGG NOG POT DE CRÈME

Speculoos Crumble, Cranberry Sorbet, Rosemary Meringue

\$125 4 Course Prix- Fixe
\$65 Sommelier's Choice Wine Pairings

Chef Daniel Bruce

*Massachusetts Food Code Requires Disclosure
Consumption of Raw or Undercooked Meat, Fish or Egg Products May Increase Your Risk of Food borne Illness
Before placing your order, please inform your server if a person in your party has a food allergy.