





MERIDIAN

RESTAURANT & BAR

VALENTINE'S DAY

\$110 | WITH PNW WINE PAIRINGS \$150

FIRST COURSE

Oishi Oyster Half Shell  

Pair with Evolution Sparkling Brut

SECOND COURSE

Smoked Salmon Romaine Salad 

biquenho peppers, radish, pickled red onion,
sweet buttermilk dill dressing


Pair with Brick House Ribbon Ridge Chardonnay

THIRD COURSE

Dungeness Crab Bisque

Pair with Planet Oregon Pinot Noir

FOURTH COURSE

Steelhead  grilled, savory sabayon,
sake marinated cucumber, trout roe

Pair with Archery Summit, Willamette Valley Pinot Noir

ENTREMENT

Taste of Local Cheese  crostini

Pair with L'Ecole No 41, Columbia Valley Syrah

DESSERT

Chocolate and Espresso Torte

Pair with Abacela Ruby Style Port

 Vegan  Vegetarian  Dairy-free  Gluten-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.