



# MERIDIAN

RESTAURANT & BAR

## NORTHWEST CHEFS' TASTING MENU

\$120 | WITH OREGON WINE PAIRINGS \$150

### AMUSE BOUCHE

**Scallop Crudo** 🌱 weathervane scallop,  
house XO sauce, shrimp chip

### FIRST COURSE

**Peach and Beet Salad** 🌱 chiogga beet, grilled peach,  
local Meda quark cheese, popped sorghum  
*Paired with Pinot Noir 2019 Elk Cove "La Sirene"  
Willamette Valley, OR*

### SECOND COURSE

**Char-Grilled Octopus** 🌱 watercress salsa verde  
*Paired with Pinot Noir 2017 Bethel Heights Estate  
Eola-Amity Hill, OR*

### INTERMEZZO

**Cucumber Ice Apple Caviar**

### THIRD COURSE

**Sturgeon** 🌱 sea salt water brined, tonnato sauce,  
duck fat fingerling potato  
*Paired with Pinot Gris 2017 Eyrie Vineyards  
Dundee Hills, OR*

### FOURTH COURSE

**Artisan Cheese Plate**

### DESSERT

**Blueberry Ice Cream** basil grass  
shortbread, pink peppercorn meringue  
*Paired with Pinot Gris NV Kramer "Celebration"  
Yamill-Carlton, OR*

🌱 Vegan 🌿 Vegetarian 🥛 Dairy-free 🌾 Gluten-free

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