



# MERIDIAN

RESTAURANT & BAR

Our special Thanksgiving Menu is available November 26th - 28th daily from 4:00 - 10:00 pm.  
To order simply press the button on your in-room phone. 20% gratuity will be added to your order.

## THANKSGIVING SPECIALS

**Rosemary and Sage Braised Boneless Turkey** - white and dark meat, traditional turkey gravy, choice of oyster or regular dressing, brown butter whipped potato with parsnip, orange maple cranberry compote, oven roasted root vegetables with a touch of honey, pumpkin apple buckle with Benedictine hard sauce 55

**Roulade of Pork Loin** rolled with northwest mushroom, apple and bacon, maple mustard glaze, chutney, roasted root vegetables, pumpkin apple buckle with Benedictine hard sauce price 40

### SMALL PLATES

**Dungeness Crab Cake** watercress chimichurri, radish salad 29

**Oysters Half Shell** red beet ginger mignonette 24

**Char-Grilled Octopus** watercress salsa verde 28

**Sautéed Clams** local Manila clams, chorizo, shallot, garlic, vermouth 27

**Charcuterie Board** Chefs' selection, cured meat, smoked fish, artisan cheese, house pickled vegetables 29

**Baked Oysters** crawdad tail meat, spinach, tarragon, shallot, charred tomato, chorizo, roasted garlic hollandaise 27

**Beet Salad** marinated beet, fennel, radish, fermented honey, horseradish vinaigrette 21

**Farm Greens** local baby greens, house pickled vegetables, citrus honey vinaigrette 14

**Delicata Squash and Quinoa Salad** kale, spinach, lemon zest, roasted shallot vinaigrette 21

**Meridian Clam Chowder** Pacific coast clams, bacon 17

### MAIN DISHES

**Steelhead** pan-seared, northwest mushrooms, fennel, leek, tomato, cucumber dill salad, smoked fingerling potato 43

**Petrale Sole** caper beurre blanc, Pacific pink shrimp, brown butter spätzle 38

**Sturgeon** pan-seared, roasted root vegetable, tonnato sauce 40

**Clams and Pasta** fresh Manila clams, vermouth, citrus, dijon, shallot, garlic 31

**Two Bone Pork Loin Chop** black tea brined, chutney, roasted root vegetable 39

**Braised Lamb Shank** northwest mushrooms, pear demi, spruce tip, roasted root vegetable 47

**Ribeye Steak** char-grilled, roasted garlic sabayon, smoked fingerling potato 56

**Miso Glazed Eggplant** Japanese eggplant, azuki beans, northwest mushrooms, kale, fennel, winter squash, mild chili kombu broth 30

MORE ON REVERSE SIDE

Vegan Vegetarian Dairy-free Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

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



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## HAND-CRAFTED COCKTAILS

- The Haystack** Bulleit Rye, Courvoisier, sweet vermouth, Bénédictine, Peychaud's and Angostura bitters 13
- Manzanita** Bozal Mezcal, New Deal Ginger Liqueur, hot honey, fresh lemon, lime, orange juice 14
- King Tide** Dry Fly Cask & Release Whiskey, Pelican Brewing Tsunami Stout reduction, orange peel 15
- The Plover** Silver rum, St. Germain, lime juice, simple syrup, lavender 13
- Bonfire** Silver tequila, Ancho Reyes Chile liqueur, Grand Marnier, flamed orange peel 13
- Kilty Pleasure** Clonakilty Irish Whiskey, New Deal Ginger Liqueur, simple syrup, lemon juice, bitters 14
- Fiddlehead** Aviation gin, Green Chartreuse, Luxardo cherry, lime juice 15
- Sandpiper** Bulleit Rye, Green Chartreuse, lemon juice, Luxardo cherry, bitters 15
- Sitka** Aviation gin, sweet vermouth, Bénédictine, orange bitters, served with a citrus infused cube 13
- Kiwanda Breeze** Limoncello, St. Germaine, berry puree, lime juice, lemonade, sparkling wine 13
- Huckleberry Haven** 44 North Huckleberry Vodka, lime juice, mint simple, sparkling wine 14
- Sand Dollar** Ancho Reyes Chile Liqueur, reposado tequila, lime juice, orange juice 14
- Blue Pacific** Empress 1908 gin, Cascadia American Bitter Liqueur, green tea simple, lemon zest 15

## ZERO PROOF DRINKS

- Paradise** pineapple juice, orange juice, cherry juice 7
- Winema** cranberry juice, mint simple, lime juice, soda water 7
- Three Arches** lemon, green tea simple, soda water 7

## BEER

- Kiwanda Pre-Prohibition Cream Ale** Pelican Brewing Company, Pacific City, OR pint 7
- Cape Crasher PNW India Pale Ale** Pelican Brewing Company, Pacific City, OR pint 8
- City of Dreams** Fort George Brewery, Astoria, OR pint 8
- Czech Style Pilsner** Buoy Beer Co., Astoria, OR pint 8
- Loganberry Cider** Bauman's Cider Company, Gervais, OR pint 8
- pFriem IPA** pFriem Family Brewers, Hood River, OR 9
- Sea'N Red Irish Style Red Ale** Pelican Brewing Company, Pacific City, OR bottle 6
- Tsunami Export Stout** Pelican Brewing Company, Pacific City, OR tall can 9
- Gluten-Free Seasonal Rotation** Evasion Brewing Company, McMinnville, OR bottle 6

## WHITE WINE

- Pinot Gris 2017** Eyrie Vineyards Dundee Hills, OR 12/44
- Sauvignon Blanc 2017** J. Christopher Willamette Valley, OR 14/52
- Chardonnay 2018** Roco "Marsh Estates" Willamette Valley, OR 14/52
- Chardonnay 2016** Bethel Heights Estate Eola-Amity Hills, OR 19/72
- Pinot Noir Rosé 2018** Stoller Willamette Valley, OR 16/60

## RED WINE

- Pinot Noir 2019** Elk Cove "La Sirene" Willamette Valley, OR 13/48
- Pinot Noir 2017** Bethel Heights Estate Eola-Amity Hills, OR 19/72
- Cabernet Sauvignon 2016** Lady Hill Columbia Valley, WA 14/52
- Merlot 2016** Novelty Hill Columbia Valley, WA 14/52
- Syrah 2017** L'Ecole Columbia Valley, WA 16/60
- Pinot Noir 2013** Roco "the Stalker" Willamette Valley, OR 14/52

## BUBBLES

- Pinot Noir Rose** Maysara NV Sparkling McMinnville, OR 19/72
- Pinot Gris NV** Kramer "Celebration" Yamhill-Carlton, OR 17/65

MORE ON REVERSE SIDE