



MERIDIAN

RESTAURANT & BAR

NORTHWEST CHEFS' TASTING MENU

\$100 | WITH ILLAHE VINEYARD WINE PAIRINGS \$125

Enjoy Meridian highlights with optional wine pairings served course-by-course. To order simply press the button on your in-room phone. 20% gratuity will be added to your order.

FIRST COURSE

Beet Salad 🌱 marinated beet, fennel, radish, local meda cheese, fermented honey citrus vinaigrette

Pair with 2019 Illahe Tempranillo Rosé

SECOND COURSE

Char-Grilled Octopus 🌱
watercress salsa verde

Pair with 2019 Illahe Pinot Noir

THIRD COURSE

Sturgeon 🌱 pan-seared, caper beurre blanc, pacific pink shrimp, roasted root vegetables

Pair with 2019 Estate Pinot Gris

DESSERT

Seasonal Fruit Cheesecake

Pair with Illahe Estate Gruner

We are thrilled to feature Illahe Vineyards at Meridian this season. First planted in 2001, Illahe Vineyards is located on an 80-acre south-facing slope in the Willamette Valley in a prime grape growing area of the Mount Disgah region. Pinot Noir now dominates the vineyard, accounting for 50 of the almost 60 acres planted. Illahe is a Salmon Safe vineyard and LIVE-certified, one of the most authoritative sustainability accreditations in the world.

To learn about additional offerings from Illahe Vineyards, simply contact the Meridian Team.

🌱 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 increase your risk of foodborne illness.*