



# MERIDIAN

RESTAURANT & BAR

## VALENTINE'S DAY

\$95 | WITH ILLAHE VINEYARD WINE PAIRINGS \$115

### FIRST COURSE

**Searred Scallop** 🌱 🥛 sweet spicy pickled sea bean, sunflower shoot salad, smoked carrot emulsion

*Pair with 2019 Estate Gruner Veltliner*

### SECOND COURSE

**Beet Salad** 🌱 fermented honey horseradish, local Meda cheese, baby kale, fennel, radish

*Pair with 2019 Tempranillo Rosé*

### THIRD COURSE

**Miso Cured Sturgeon** 🌱 🥛 shiitake mushroom, rainbow carrot, gai lan, tahini, black garlic dipping sauce, served in a bamboo steamer

*Pair with 2019 Estate Pinot Gris*

### DESSERT

**Moelleux au Chocolat** velvet cake, Belgian chocolate center, goat cream cheese icing

*Pair with 2019 Pinot Noir*

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 Pisgah 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.