



MERIDIAN

RESTAURANT & BAR

NORTHWEST CHEFS' TASTING MENU

\$100 | WITH BRICK HOUSE VINEYARDS
WINE PAIRINGS \$125

FIRST COURSE

Beet Salad 🌱 🌾 marinated beet,
fennel, radish, Rogue Smokey
Blue Cheese, citrus vinaigrette

Pair with 2019 Pinot Noir "Ribbon Ridge"

SECOND COURSE

Char-Grilled Octopus 🌾
red wine braised, basil chimichurri

Pair with 2019 Gamay Noir

THIRD COURSE

Pan Seared Sturgeon 🌾 northwest
mushrooms, fennel, leek, tomato, cucumber
salad, smoked fingerling potato

Pair with 2018 Chardonnay "Ribbon Ridge"

DESSERT

Chocolate French Silk Cake 🌾
almond hazelnut cremeux, Chantilly cream

Pair with 2018 Pinot Noir "Select"

We are thrilled to feature Brick House Vineyards at Meridian this season. Owner and winemaker Doug Tunnell spent seventeen years as a foreign correspondent for CBS TV News before returning to his native Oregon and becoming one of the state's preeminent winemakers. In 1990, Doug purchased 40 acres on the Chehalem Ridge in the north Willamette Valley. Brick House is a 100% estate wine producer, growing all of their own fruit and making all of their wine on site. The vineyard has been certified organic for over 25 years. In 2002 Doug and the Brick House team began the Biodynamic by Demeter certification process. As Doug says "biodynamic farming calls close attention to nature's cycles and harnesses energies not always obvious to the naked eye." Incorporating biodynamic farming was a decision that Doug feels demonstrates his dedication to growing and making the best wines the land can offer. To learn about additional offerings from Brick House Vineyards, 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.