



MERIDIAN

RESTAURANT & BAR

NORTHWEST CHEFS' TASTING MENU

\$100 | WITH OREGON WINE PAIRINGS \$125

FIRST COURSE

Seared Scallop 🌱🌾 smoked carrot
coulis, black garlic

*Pair with Pinot Gris 2020
Anchor Valley Rogue Valley, OR*

SECOND COURSE

Heirloom Tomato and Stone Fruit Salad 🌿
Burrata cheese, basil, olive oil,
balsamic reduction, crostini

*Pair with Dolcetto 2017 Jubilee Vineyard
"Jubilee Dolcetto" Eola-Amity, OR*

THIRD COURSE

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

*Pair with Sauvignon Blanc 2018
J Christopher Willamette Valley, OR*

DESSERT

Chefs' Seasonal Inspiration

*Pair with Pinot Noir 2018 Archery
Summit "Dundee Hills" Dundee, OR*

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

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