



MERIDIAN

RESTAURANT & BAR

NORTHWEST CHEFS' TASTING MENU

\$100 | WITH OREGON WINE PAIRINGS \$125

FIRST COURSE

Char-Grilled Octopus 🌱 fermented Fresno chili sauce, watercress salsa verde

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

SECOND COURSE

Chopped Romaine Heart Salad 🌱 balsamic roasted grapes, Biquinho sweet peppers, boquerones, shaved pecorino, fresh herb buttermilk dressing

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

THIRD COURSE

Steelhead potato pancake, sweet and piquant pear preserves

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