



# MERIDIAN

RESTAURANT & BAR


## CHRISTMAS SPECIALS

**Herb Crusted Slow Smoked Prime Rib** jus, horseradish crème fraiche, brown butter whipped potato, sweet cream glazed baby carrots, winter squash 52

**Rosemary and Sage Braised Boneless Turkey** white and dark meat, pan gravy, cranberry orange compote, brown butter whipped potato, sweet cream glazed baby carrots, winter squash 34

## SMALL PLATES

**Manila Clams and Mussels** shallot, garlic, chorizo, white wine, Dijon 26



**Chopped Romaine Heart Salad**  balsamic roasted grapes, Biquinho sweet peppers, boquerones, shaved pecorino, fresh herb buttermilk dressing 22

\*may be prepared without boquerones 19

## MAIN DISHES

**Pork Loin Chop**  horseradish cardamom apple butter 38

**Steelhead** potato pancake, sweet and piquant pear preserves 42

**Balsamic Grilled Portabella**   quinoa, delicata, rainbow chard, apple, spiced pepitas, tarragon vinaigrette 27

## DESSERTS

**Winter Spice Pot De Crème** shortbread cookie 12

## FARMS & PURVEYORS

We are proud to partner with the following PNW producers, growers and artisans who allow us to celebrate our region's bounty with you.

Nestucca Bay Creamery Cloverdale, OR • Tillamook Creamery Tillamook, OR • Peas2U Hebo, OR • Nevør Shellfish Farm Netarts Bay, OR • Childers Meat Eugene, OR • Anderson Ranches Brownsville, OR • West Fish Company Pacific City, OR • Ocean Beauty Seafoods Astoria, OR • King Fisher Farms Nehalem, OR • Corvus Landing Farm Neskowin, OR • Jacobsen Salt Co./Bee Local Honey Netarts/Portland, OR • Carlton Farms Carlton, OR •

 Vegan  Vegetarian  Dairy-free  Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

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