



# MERIDIAN

RESTAURANT & BAR

## NEW YEAR'S EVE SPECIALS

### SMALL PLATES

**Pan Seared Sea Scallops**  
smoked cucumber chutney, trout roe,  
micro beet green salad 34

**Dungeness Crab Cakes** ancho chili  
crème fraiche *market price*

### MAIN DISHES

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

**Grilled Wild Pacific Prawns** nori spaetzle,  
black garlic ginger butter, wilted tat soi and  
baby bok choy *market price*

## CLASSIC OFFERINGS

### 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

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

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

**Foraged Mushroom Pappardelle** 🌿 Taleggio  
cheese, Madeira wine, lemon, fines herbs 32

## 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.