



MERIDIAN

RESTAURANT & BAR

THANKSGIVING MENU

PRIX FIXE

55 per person

Rosemary and Sage Braised Boneless Turkey* includes both white and dark meat

Traditional Turkey Gravy

Choice of Fresh Herb Dressing or Oyster Dressing

Brown Butter Whipped Potatoes

Orange Maple Cranberry Compote


Oven Roasted Root Vegetables with a Touch of Honey

Pumpkin Cheesecake with candied pepitas and caramel sauce

À LA CARTE

SMALL PLATES



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

Chopped Romaine Heart Salad 
balsamic roasted grapes, Biquinho sweet
peppers, house-smoked salmon, shaved pecorino,
fresh herb buttermilk dressing 22

MAIN DISHES

Pork Loin Chop  horseradish
cardamom apple butter 38

Ling Cod pan seared, savory sabayon,
saké marinated cucumber, steelhead roe 43

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

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.