



# 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** 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.