



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

Manilla 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

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.