



MERIDIAN

RESTAURANT & BAR

NORTHWEST FOUR-COURSE DINNER

\$100 | WITH OREGON WINE PAIRINGS \$130

FIRST COURSE

Local Petite Oysters

on half shell with pink peppercorn mignonette

Pair with Sparkling Pinot Gris 2018 Kramer "Celebration"

Grilled Octopus

with smoked scallop and spiced carrot puree

Pair with Sauvignon Blanc 2021 Airfield Estate

SECOND COURSE OPTIONS

Apple and Beet Salad

with Nestucca Bay honey-meda,
citrus vinaigrette, local greens, candied nuts

Pair with Syrah 2019 L'Ecole

Poached Pear Salad

with sweet potato crisp, rogue smokey bleu cheese,
honey mustard, and candied pumpkin seeds

Pair with Chardonnay 2019 Brittan Vineyards

THIRD COURSE

Truffle Soy Glazed Duck Breast

with wilted greens and king trumpet mushroom

Pair with Pinot Noir 2019 La Dolce Vita "Esande Reserve"*

Rack of Lamb

with honey glazed carrots and apple mustarda

Pair with Cabernet Sauvignon 2018 Lady Hill

FOURTH COURSE

Opera Cake

with crème anglaise

Chiffon Cake

with with berries and whipped cream

Pair with Sparkling Rosé 2017 Compton Farm "Sea O2"

 Vegan  Vegetarian  Dairy-free  Gluten-free

Contains:  Shellfish  Nut  Dairy  Soy  Gluten

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