



MERIDIAN

RESTAURANT & BAR

THANKSGIVING

PRIX FIXE

96 per person

ENTRÉE

choice of one

Turkey Roulade hazelnut and chanterelle stuffing, house-made gravy 🌱

Filet Mignon roasted cipollini onion, demi glaze 🌱 🥚

Grilled Salmon huckleberry gastrique, charred broccolini 🌱 🥚

SOUP

choice of one

Wild Mushroom Velouté 🌱
creme fraiche, crispy mushrooms, herb oil

Meridian Clam Chowder 🌱
achiote oil, grilled house-made focaccia

SALAD

choice of one

Roasted Delicata & Kale Salad 🌱 🥚
hazelnut brittle, pickled shallots, shaved pecorino,
pomegranate arils, maple sherry vinaigrette

Bosc Pears & Arugula Salad 🌱 🥚
shaved fennel, pepitas, smoked blue cheese, shaved
red onion, honey balsamic vinaigrette

SIDES

choice of two

Roasted Brussel Sprouts 🌱 🥚
bacon lardons, honey dijon vinaigrette

Truffle Crispy Fingerling Potatoes 🌱 🥚
rosemary crisp, shaved parmesan

Sweet Potato Hash 🌱 🥚
parsnip, onions, red bell pepper, sweet peas,
maple brown butter

DESSERT

choice of one

Cranberry Apple Tart
brown butter streusel and sour cream semi freddo 21

Sweet Potato Sticky Toffee Cake
pudding with bourbon toffee sauce, toasted vanilla
marshmallow, vanilla bean ice cream, spiced pecans 23

À LA CARTE

**Steamer Clams with
Cider and Sage Butter** 🌱
bacon lardons, pickle shallots,
house-made grilled bread 35

Dungeness Crab Cakes 🌱
remoulade, micro salad, pickled onions,
cherry heirloom tomato 38

Bosc Pears & Arugula Salad 🌱 🥚
shaved fennel, pepitas, smoked blue
cheese, shaved red onion, honey
balsamic vinaigrette 21

Meridian Chop 🌱
local mix greens, cranberry, cherry
tomatoes, pickled red onions, roasted
cauliflower, golden beets, honey dijon
vinaigrette 21

**Oven Roasted
Airline Chicken Breast** 🌱
whipped yukon gold potatoes,
lemon butter sautee broccolini,
huckleberry gastrique 45

Pan Seared Scallops 🌱
butternut squash risotto, bacon lardons,
sage butter, chives 55

Surf and Turf 🌱
14-ounce strip loin, three pan seared
scallops, crispy fingerling potatoes,
charred broccolini, brown butter sage 83

Roasted Eggplant Wellington 🌱 🥚
forest mushrooms blend, sunchoke puree,
red wine reduction, charred jumbo
asparagus 45

🌱 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.