



# MERIDIAN

RESTAURANT & BAR

## THANKSGIVING MENU

### PRIX FIXE

58 per person

### ENTRÉE

Rosemary and Sage Braised Turkey white and dark meat, traditional turkey gravy  
or

Roulade of Pork Loin with northwest mushroom, apple and bacon, maple mustard glaze, chutney

### SIDES

Oyster Dressing or Classic Dressing

Brown Butter Whipped Potato with parsnip

Orange Maple Cranberry Compote

Oven Roasted Root Vegetables with honey

### DESSERT

Pumpkin Apple Buckle with Benedictine hard sauce

## À LA CARTE

### SOUPS

Meridian Clam Chowder house-cured pork belly bacon, citrus infused olive oil, grilled focaccia  
cup 10 / bowl 19

### SALAD

Farro Salad 🌱 roasted cauliflower, delicata squash, honey tahini vinaigrette  
starter 14 / entrée 24  
add salmon 20

### SMALL PLATES

Dungeness Crab Cakes 🌱  
lemon caper remoulade,  
micro greens 38

Oysters on the Half Shell\*  
🌱🌾 local petite oysters,  
house mignonette 29

NW Cured Meat and  
Cheese Plate country-style  
olives, accoutrements 32

### MAIN DISHES

Land and Sea\* Painted Hills  
beef tenderloin, pan-seared  
scallops, wild mushroom  
demi-glace, crispy potato,  
micro greens 68

Mushroom Risotto 🌱🌾 roasted  
wild mushrooms, lemon, herbs,  
and parmesan 34

🌱 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.