

FORUM

NEW YEAR'S EVE 2024

\$200 PER PERSON • \$125 PER CHILD (AGES 4-12)

ESTATE WINE PAIRING \$145



FIRST COURSE

(choice of one)

Hamachi Crudo

Lemon crème fraîche, black bread croutons, Regiis Ova caviar

Akaushi Beef Carpaccio

Pickled Fresno chilies, arugula, capers, lemon, Estate olive oil

SECOND COURSE

(choice of one)

Little Gems

Persimmon salad, candied pistachios, Midnight Moon, pomegranate vinaigrette

Cauliflower Soup

Truffle essence, Parmesan, puff pastry croutons

THIRD COURSE

(choice of one)

Lobster Tortellini

Mascarpone, celery root, winter truffle, lobster sauce

Duck Leg Confit

Braised cabbage, mushroom farro, duck jus

MAIN COURSE

(choice of one)

Seared Mediterranean Branzino

Salsify, tempura green olives, roasted Farm turnips, salsa verde

Herbed Roasted Rack of Lamb

Eggplant purée, curry romanesco, pearl onions, trumpet mushrooms, lamb jus

DESSERT

Mont Blanc Tart

Chestnut, chocolate, hazelnut, candy cap mushroom



ALEJANDRO AYALA

Estate Chef

JOSE SANDOVAL

Sous Chef - Forum

JILLIAN BARTOLOME

Pastry Chef