

# FORUM

## BREAKFAST

### HEALTHY START

- Meadowood House-made Granola \$20  
*Mixed berries, yogurt*
- Organic Steel-Cut Oats \$17  
*Berry compote, lavender almonds*
- Local Fresh Fruit Platter \$22
- Bowl of Organic Mixed Berries \$18

### FROM OUR BAKERY

- Caramelized Onion and Asiago Scone (GF) \$7
- Maple Pecan Coffee Cake \$8
- Pain au Chocolat \$8
- House-made Croissant \$7
- House-made Bagel with Cream Cheese \$8

### MAINS

- Breakfast Burrito \$23  
*Chorizo, over-easy eggs, potatoes, Jack cheese, roasted bell peppers, caramelized onions, salsa, sour cream*  
*Add: Avocado \$6 or Bacon \$7*
- Avocado Toast \$24  
*Burrata, avocado, arugula, crispy prosciutto, candied kumquats, aged balsamic, poached egg*
- Estate Olive Oil Pancakes \$24  
*Spiced pear, vanilla Chantilly, cinnamon-maple syrup*
- Smoked Salmon \$25  
*House-made bagel, capers, tomato, shaved red onion*

### EGG SPECIALTIES

- Huevos Rancheros \$29  
*Crispy house-made tortilla, avocado, chorizo, black beans, Jack cheese, salsa, two eggs any style*
- Carnitas Benedict \$32  
*Chipotle hollandaise, pickled onions and jalapeños, Model Bakery English Muffin, breakfast potatoes*  
*Add: Avocado \$7*
- Corned Beef Hash \$28  
*Caramelized onions, potatoes, cherry tomato, chipotle barbecue, toast, two eggs any style*
- Egg White Scramble \$27  
*Chicken apple sausage, kale, mushrooms, avocado, roasted red bell pepper, feta cheese, salsa verde, fresh fruit*
- Winter Omelet \$26  
*Fire roasted poblano peppers, mixed mushrooms, Hobbs' bacon, spinach, Jack cheese, breakfast potatoes, salsa, toast*  
*Substitute: Egg Whites \$4*
- Two Eggs As You Wish \$24  
*Bacon or sausage, breakfast potatoes, toast*

### BREAKFAST SIDES

- Two Slices of Toast \$6
- Breakfast Potatoes \$6
- Yogurt \$6
- Fresh Fruit \$9
- Two Eggs \$10
- Smoked Salmon \$14
- Hobbs' Bacon \$9
- Sausage \$9  
*Chicken apple or Pork*

### COLD-PRESSED JUICES

- Berry Bae \$14  
*Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic*
- G3 Live \$14  
*Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina*
- Golden Boy \$14  
*Pineapple, apple, lemon, ginger, golden berry*
- Master Cleanse \$14  
*Pineapple, turmeric, lemon, dandelion, cayenne, maitake*

### COFFEE & TEA

- Five Mountains Tea \$6
- Equator Drip Coffee \$6
- Equator Espresso \$7
- Cappuccino, Latte, or Mocha \$8

### SMOOTHIES

- Triple Berry \$20  
*Blackberry, strawberry, raspberry, pineapple*
- The ABC \$20  
*Apple, banana, cherry*

### FRUITS & JUICES

- Freshly Squeezed Juice \$10  
*Orange or Grapefruit*

Please note that for parties of 6 or more, there will be a 20% service charge added automatically, 100% of which is distributed to staff members.

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|                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                       |                                                                                                                                                                             |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <h1>FORUM</h1> <h2>BRUNCH</h2> <h3>FROM OUR BAKERY</h3>                                                                                                                                                                                                                               |                                                                                                                                                                                       |                                                                                                                                                                             |
| Pain aux Raisins \$8                                                                                                                                                                                                                                                                  | Maple Pecan Coffee Cake \$8                                                                                                                                                           | House-made Croissant \$7                                                                                                                                                    |
| Buttermilk Biscuits \$14<br><i>House-made preserves, local honey butter</i>                                                                                                                                                                                                           | Model Bakery English Muffin \$7<br><i>House-made preserves, butter</i>                                                                                                                | House-made Bagel \$8<br><i>Cream cheese</i>                                                                                                                                 |
| Caramelized Onion and Asiago Scone (GF) \$7                                                                                                                                                                                                                                           |                                                                                                                                                                                       |                                                                                                                                                                             |
| <h3>FOR THE TABLE</h3>                                                                                                                                                                                                                                                                |                                                                                                                                                                                       |                                                                                                                                                                             |
| Cinnamon Sugar Beignets \$23<br><i>Chocolate sauce, caramel sauce, seasonal berry compote</i>                                                                                                                                                                                         | Chicken Tinga Empanadas \$22<br><i>Avocado serrano purée, sour cream</i>                                                                                                              |                                                                                                                                                                             |
| Regiis Ova Caviar \$65<br><i>House-made potato chips, herb crème fraîche</i>                                                                                                                                                                                                          | Andouille Flatbread \$25<br><i>Wild mushrooms, Mornay sauce, scented Estate herb oil</i>                                                                                              |                                                                                                                                                                             |
| Wild Mushroom Queso Fundido \$24<br><i>Fire-roasted poblano peppers, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips</i><br><i>Add: Al Pastor or Chorizo \$8</i>                                                                                                        |                                                                                                                                                                                       |                                                                                                                                                                             |
| <h3>SOUP &amp; SALADS</h3>                                                                                                                                                                                                                                                            |                                                                                                                                                                                       |                                                                                                                                                                             |
| Meadowood Chicken Soup \$23<br><i>Radish, lime, chili flakes, fregula pasta, avocado, pickled red onion</i>                                                                                                                                                                           | Cobb Salad \$26<br><i>Hobbs’ bacon lardon, chicken, egg, blue cheese, avocado, Dijon mustard dressing</i>                                                                             | Trio of Beets \$22<br><i>Cara cara orange, ginger-orange reduction, pistachio beet soil, whipped ricotta cheese</i><br><i>Add: Shrimp or Chicken \$16, Salmon \$24</i>      |
| <h3>BREAKFAST SPECIALTIES</h3>                                                                                                                                                                                                                                                        |                                                                                                                                                                                       | <h3>SANDWICHES &amp; MAINS</h3>                                                                                                                                             |
| Estate Olive Oil Pancakes \$24<br><i>Spiced pear, vanilla Chantilly, cinnamon-maple syrup</i>                                                                                                                                                                                         | Brioche French Toast \$24<br><i>Seasonal berries, whipped vanilla mascarpone</i>                                                                                                      | Red Chilaquiles \$25<br><i>House-made tortilla chips, queso fresco, sour cream, avocado, two eggs any style</i><br><i>Add: Chorizo \$8, Fried Chicken or Steak \$16</i>     |
| Two Eggs As You Wish \$24<br><i>Bacon or sausage, breakfast potatoes, toast</i>                                                                                                                                                                                                       | Huevos Rancheros \$29<br><i>Crispy tortilla, avocado, chorizo, black beans, Jack cheese, salsa, two eggs any style</i>                                                                | Steak and Eggs \$35<br><i>Skirt steak, two eggs any style, poblano chimichurri, breakfast potatoes, toast</i>                                                               |
| Carnitas Benedict \$32<br><i>Chipotle hollandaise, pickled onions and jalapeños, Model Bakery English Muffin, breakfast potatoes</i><br><i>Add: Avocado \$7</i>                                                                                                                       | Winter Omelet \$26<br><i>Fire roasted poblano peppers, mixed mushrooms, Hobbs’ bacon, spinach, Jack cheese, breakfast potatoes, salsa, toast</i><br><i>Substitute: Egg Whites \$4</i> | Tempura Rock Shrimp Tacos \$26<br><i>Avocado, red cabbage, charred tomatillo, serrano aioli, pickled onions, micro cilantro, hand-made tortilla</i>                         |
|                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                       | Salmon Buddha Bowl \$35<br><i>Quinoa, avocado, tzatziki, cherry tomatoes, Brussels sprouts, grilled Farm butternut squash, salsa verde, Marcona almonds</i>                 |
|                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                       | Forum Burger \$28<br><i>Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries</i><br><i>Add: Avocado \$6, Over-Easy Egg \$6, Bacon \$7</i> |
|                                                                                                                                                                                                                                                                                       |                                                                                                                                                                                       | Butternut Squash Ravioli \$33<br><i>Ricotta cheese, brown butter sage cream, chestnuts, toasted pepitas, candied yams</i>                                                   |
| <h3>BREAKFAST SIDES</h3>                                                                                                                                                                                                                                                              | <h3>COLD-PRESSED JUICES</h3>                                                                                                                                                          | <h3>FROM THE BAR</h3>                                                                                                                                                       |
| Two Slices of Toast \$6                                                                                                                                                                                                                                                               | Berry Bae \$14<br><i>Blueberry, blackberry, elderberry, schisandra, lemon, coconut nectar, vegan probiotic</i>                                                                        | Bloody Mary \$18                                                                                                                                                            |
| Breakfast Potatoes \$6                                                                                                                                                                                                                                                                | G3 Live \$14<br><i>Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina</i>                                                                                              | Traditional Mimosa \$16<br><i>Orange • Grapefruit • Peach</i>                                                                                                               |
| Yogurt \$6                                                                                                                                                                                                                                                                            | Golden Boy \$14<br><i>Pineapple, apple, lemon, ginger, golden berry</i>                                                                                                               |                                                                                                                                                                             |
| Fresh Fruit \$9                                                                                                                                                                                                                                                                       | Master Cleanse \$14<br><i>Pineapple, turmeric, lemon, dandelion, cayenne, maitake</i>                                                                                                 |                                                                                                                                                                             |
| Two Eggs \$10                                                                                                                                                                                                                                                                         |                                                                                                                                                                                       |                                                                                                                                                                             |
| Smoked Salmon \$14                                                                                                                                                                                                                                                                    |                                                                                                                                                                                       |                                                                                                                                                                             |
| Hobbs’ Bacon \$9                                                                                                                                                                                                                                                                      |                                                                                                                                                                                       |                                                                                                                                                                             |
| Sausage \$9<br><i>Chicken apple or Pork</i>                                                                                                                                                                                                                                           |                                                                                                                                                                                       |                                                                                                                                                                             |
| <div> <div></div> <div></div> <div></div> </div>                                                                                                                                                                                                                                      |                                                                                                                                                                                       |                                                                                                                                                                             |
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# FORUM

## LUNCH

### FOR THE TABLE

Chicken Tinga Empanadas \$22  
*Avocado serrano purée, crème fraîche*

Ahi Poke \$32  
*Ginger, avocado, serrano peppers, tamari, furikake,  
chipotle-dusted taro chips*

Andouille Flatbread \$25  
*Wild mushrooms, Mornay sauce, scented Estate herb oil*

Regiis Ova Caviar \$65  
*House-made potato chips, herb crème fraîche*

Roasted Brussels Sprouts \$21  
*Whole-grain mustard vinaigrette, shaved almonds  
Add: Crispy Hobbs' Bacon Lardon \$6*

Wild Mushroom Queso Fundido \$24  
*Fire-roasted poblano peppers, leeks, Oaxaca cheese, Calabrian chili aioli,  
house-made chips  
Add: Al Pastor or Chorizo \$8*

### SALADS & SOUPS

*Add: Shrimp \$16, Chicken Breast \$16, Salmon \$24*

Meadowood Farm Winter Greens \$20  
*Granny Smith apples, tangerine, blood orange, candied pistachios,  
Sonoma goat cheese, citrus vinaigrette*

Trio of Beets \$22  
*Cara cara orange, ginger-orange reduction, pistachio beet soil, whipped ricotta cheese*

Cobb Salad \$26  
*Hobbs' bacon lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing*

Meadowood Chicken Soup \$23  
*Radish, lime, chili flakes, fregula pasta, avocado, pickled red onion*

### MEADOWOOD CLASSICS

*Combination of any two \$35*

Andouille Flatbread

Meadowood Farm Winter Greens

Meadowood Chicken Soup

Tempura Rock Shrimp Tacos

### SANDWICHES & MAINS

Tempura Rock Shrimp Tacos \$26  
*Avocado, red cabbage, charred tomatillos, serrano aioli, pickled onions,  
micro cilantro, hand-made tortilla*

Meadowood Fried Chicken Sandwich \$28  
*Sweet chili coleslaw, Jack cheese, chipotle aioli, house-made pickles, cilantro,  
brioche bun, French fries*

Forum Burger \$28  
*Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce,  
brioche bun, French fries  
Add: Avocado \$6, Over-Easy Egg \$6, or Bacon \$7*

Portobello Sopes (GF) \$25  
*Rancho Gordo bean purée, feta cheese, salsa, Farm lettuce, pickled red onions  
Add Side: Sour Cream \$2, Guacamole \$6*

Salmon Buddha Bowl \$35  
*Quinoa, avocado, tzatziki, cherry tomatoes, Brussels sprouts,  
grilled Farm butternut squash, salsa verde, toasted paprika pepitas*

Barbacoa Braised Short Rib Risotto \$38  
*Black trumpet mushrooms, mascarpone cheese, chipotle-honey glazed baby carrots,  
Farm baby vegetables, horseradish cream*

### NON-ALCOHOLIC

Winter Berry Cooler \$12  
*Cranberry-juniper syrup, lime, seltzer*

POM Spritz \$12  
*House-made grenadine, rose water, lemon, sparkling lemonade*

Iced Tea \$6

Arnold Palmer \$6

Lemonade \$8

Diet Coke \$6

Cola \$6

Ginger Ale \$6

Ginger Beer \$6

Sparkling Grapefruit \$6

Sparkling Lemonade \$6

### COLD-PRESSED JUICES

Berry Bae \$14  
*Blueberry, blackberry, elderberry, schisandra, lemon,  
coconut nectar, vegan probiotic*

G3 Live \$14  
*Cucumber, celery, kale, spinach, romaine,  
lemon, liquid spirulina*

Golden Boy \$14  
*Pineapple, apple, lemon, ginger, golden berry*

Master Cleanse \$14  
*Pineapple, turmeric, lemon, dandelion,  
cayenne, maitake*

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# FORUM

## GOLDEN HOUR

### AFTERNOON BITES

|                                                                                                                          |                                                                                                                                       |
|--------------------------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------|
| Fried Calamari \$19<br><i>Chipotle and roasted garlic aioli</i>                                                          | Chicken Tinga Empanadas \$18<br><i>Avocado serrano purée, crème fraîche</i>                                                           |
| Meadowood Farm Crudités \$17<br><i>Farm raw and pickled vegetables, carrot hummus, epazote labneh</i>                    | Winter Farm Salad \$16<br><i>Mixed chicories, mustard greens, persimmon, citrus-brown butter vinaigrette, toasted Marcona almonds</i> |
| Elotes \$15<br><i>Sweet corn cream, ancho-lime whipped butter, cotija cheese dust, green pepita-cilantro sauce</i>       | Ahi Poke \$2.4<br><i>Ginger, avocado, serrano peppers, tamari, furikake, chipotle-dusted taro chips</i>                               |
| Andouille Flatbread \$18<br><i>Wild mushrooms, Mornay sauce, scented Estate herb oil</i>                                 | Mussels and Chorizo \$2.2<br><i>Green chorizo, white wine, garlic, pain au levain</i>                                                 |
| Portobello Burger \$21<br><i>Jack cheese, tomato, onion, house-made pickles, secret sauce, brioche bun, French fries</i> | Forum Burger \$23<br><i>Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries</i>                    |

### COCKTAILS

|                                                                                                           |      |
|-----------------------------------------------------------------------------------------------------------|------|
| Cucumber Highball<br><i>Griffo vodka, The King's Ginger, Chateau aloe liqueur, lemon, grapefruit soda</i> | \$14 |
| White Negroni<br><i>Spirit Works gin, Lo-Fi dry, Kina L'aero D'or, Lillet Blanc</i>                       | \$14 |
| Old Fashioned<br><i>Green River bourbon, Demerara, orange bitters, Old Fashioned bitters</i>              | \$14 |
| Margarita<br><i>Real del Valle blanco tequila, lime, agave, salt</i>                                      | \$14 |

### ZERO PROOF

|                                                                                  |      |
|----------------------------------------------------------------------------------|------|
| POM Spritz<br><i>House-made grenadine, rose water, lemon, sparkling lemonade</i> | \$10 |
| Winter Berry Cooler<br><i>Cranberry-juniper syrup, lime, seltzer</i>             | \$10 |

### BEER

|                                                                     |     |
|---------------------------------------------------------------------|-----|
| Rotating Pilsner                                                    | \$6 |
| HenHouse Brewing Co., Stoked!, Hazy Pale Ale, Petaluma, CA 5.4% ABV | \$6 |
| Napa Valley Brewing Co., Oat Hill, Hazy IPA, Calistoga, CA 6.8% ABV | \$6 |

### WINES

|                                                                    |      |
|--------------------------------------------------------------------|------|
| Domaine Chandon, "Los Carneros," Reserve Blanc de Blancs           | \$18 |
| Schramsberg, Brut Rosé, North Coast 2021                           | \$21 |
| Hourglass, Sauvignon Blanc, Napa and Sonoma County 2023            | \$16 |
| Smith-Madrone, Riesling, Spring Mountain 2017                      | \$13 |
| Raen "The Monarch Challenge" Rose, North Coast 2024                | \$17 |
| El Molino, Pinot Noir, Rutherford, Napa Valley 2020                | \$22 |
| Chappellet, "Mountain Cuvée," Proprietor's Blend, Napa Valley 2023 | \$19 |

# FORUM

## EVENINGS

### FROM THE GARDEN

#### Elotes \$21

Sweet corn cream, ancho-lime whipped butter, cotija cheese dust, green pepita-cilantro sauce

#### Roasted Cauliflower \$24

Green pipián, baby carrots, romanesco florets, pearl onion, pickled mustard seeds, pepita-chili macha oil

#### Baby Beet Salad \$23

Roasted baby beets, Laura Chenel goat cheese, blood orange segments, raspberry vinaigrette, hibiscus gel, micro fennel fronds

#### Winter Farm Salad \$24

Mixed chicories, mustard greens, persimmon, citrus-brown butter vinaigrette, toasted Marcona almonds

Add: Chicken \$16 or Salmon \$26

### APPETIZERS & STARTERS

#### Tortilla Soup \$22

Chipotle shredded chicken, fresh tortilla chips, avocado, crema, micro cilantro

#### Regiis Ova Caviar \$65

House-made potato chips, herb crème fraîche

#### Fried Calamari \$22

Chipotle and roasted garlic aioli

#### Mussels and Chorizo \$29

Green chorizo, white wine, garlic, pain au levain

#### Winter Gnocchi \$32

Butternut squash cream, chanterelle mushrooms, creamy corn purée, honey-roasted parsnips

#### Pork Belly “Cochinita Pibil” Terrine \$30

18-hour slow-cooked pork belly, achiote marinade, pineapple relish, pickled watermelon radish, Model Bakery sourdough

### MAINS

#### Pan-Seared Rockfish \$40

Charred leek cream, roasted corn, pickled shallots, braised rainbow chard

#### Winter Chicken \$39

Black bean purée, rainbow carrots, sautéed escarole, chicken guajillo jus, crispy shallots

#### Dungeness Crab Spaghettini \$39

Shallots, garlic confit, pasilla-infused butter

#### Braised Short Rib \$52

Truffled sunchoke purée, butter roasted wild mushrooms, burnt onion-Bordelaise, sunchoke chips

#### Snake River Farms Pork Chop \$49

Celery root and pear purée, braised Brussels sprouts, star anise jus

#### A la Tumbada Risotto \$42

Arborio rice, seared shrimp, octopus, calamari, seafood fumet, cherry tomato confit, epazote oil

### SIDES

#### Mixed Mushrooms \$19

Hobbs’ bacon lardon confit

#### Charred Honey-Glazed Carrots \$16

Honey-chipotle glaze, crushed cashews

#### Grilled Broccolini \$15

Citrus vinaigrette, toasted pepitas

#### Roasted Brussels Sprouts \$14

Honey-chipotle

#### Truffle Fries \$14

Parmesan cheese, truffle oil

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# FORUM

## DESSERTS

Caramel and Coffee \$16

*Valrhona Caramelia mousse, feuilletine, coffee caramel*

Sesame Citrus Gâteau \$16

*Yuzu, almond sucrée, vanilla cheesecake, black sesame praline*

Mint Stracciatella Sundae \$15

*Fudge brownie, honey-roasted peanuts, chocolate, whipped cream*

Grenadine Sour (GF) \$15

*Lime pavlova, pomegranate meringue, Meadowood verbenas*

## COCKTAILS

Midnight Jubilee \$16

*R. Jelinek fernet, Crème de Noyaux, Luxardo cherry syrup, cherry espuma, Valrhona Guanaja*

Figgy Pudding \$18

*Black fig butter washed Saison Sherry Cask rum, Gran Classico bitter, Lo-Fi sweet,  
Pimm's No.1, demerara*

## DESSERT WINES BY THE GLASS

### CALIFORNIA

Far Niente, "Dolce," Napa Valley 2019 \$20

Martinelli, Muscat of Alexandria, Russian River Valley 2015 \$16

### GLOBAL

Rare Wine Co., "Charleston Sercial," Madeira \$18

Tempos Vega Sicilia, "Oremus," Late Harvest Tokaji, Tokaj 2019 \$14

Smith Woodhouse, Late Bottled Vintage, Porto 2009 \$13

## RARE RELEASES

Château du Breuil 20-Year XO Calvados \$35

Château de Millet 1999 Armagnac \$30

Willett Wheated 8-Year Bourbon \$60

Sazerac de Forge Cognac \$44

The Dalmore Port Wood Reserve \$38

Amaro Nonino Quintessentia Riserva \$40

Sazerac 18-Year Rye \$65