

FORUM

BREAKFAST

HEALTHY START

Meadowood Granola \$20
Mixed berries, yogurt

Organic Açaí \$18
Meadowood granola, chia seeds, toasted coconut, tropical fruit

Organic Steel-Cut Oats \$16
Berry compote, lavender almonds

Sliced Grapefruit \$10

Bowl of Mixed Berries \$18

FROM THE BAKERY

Model Bakery English Muffin \$7
House-made preserves, butter

Whole Wheat Blueberry Scone \$5

Gluten-Free Lemon Poppysseed Muffin \$5

Meadowood Croissant \$7

House-made Bagel with Cream Cheese \$8

MAINS

Avocado Toast \$22
Asparagus, spring garlic, crème fraîche, sunny-side-up quail eggs

Smoked Salmon \$25
House-made bagel, capers, tomato, shaved red onion

Banana Pancakes \$20
Banana brûlée, rum cream

EGG SPECIALTIES

Two Eggs As You Wish \$20
Bacon or sausage, breakfast potatoes, toast

Egg White Frittata \$22
Smoked salmon, spinach, tomato, cream cheese, spring garlic pesto

Huevos Rancheros \$28
Crispy tortilla, avocado, chorizo, black beans, Jack cheese, salsa, eggs

California Omelet \$24
Bacon, avocado, onion, artichoke, tomato, Jack cheese

Corned Beef Hash \$28
Caramelized onions, potatoes, cherry tomatoes, chipotle BBQ, eggs

Dungeness Crab Benedict \$32
Spinach, avocado, preserved lemon hollandaise

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

Mermaid Lemonade \$14
Blue spirulina, lemon, aloe, peach blossom, coconut nectar, vegan probiotic

FRUITS & JUICES

Freshly Squeezed Juice \$10
Orange or Grapefruit

COFFEE & TEA

Five Mountains Tea \$6

Equator Drip Coffee \$6

Equator Espresso \$7

Cappuccino, Latte, or Mocha \$8



Please note that groups of 6 or more will have a 20% service charge added automatically.

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

FORUM

LUNCH

FOR THE TABLE

Char-Grilled Spring Vegetables \$18
Calabrian chili, lemon

Buttermilk-Fried Artichokes \$22
Spring onions, Old Bay aioli

“Tater Tots” \$75
Herb crème fraîche, half-ounce Regiis Ova caviar

Rock Shrimp Flatbread \$24
Crispy prosciutto, lemon ricotta, chimichurri

Ahi Poke \$32
Ginger, avocado, taro chips, tamari

SALADS AND SOUPS

Meadowood Spring Greens \$20
Strawberry, mint, goat cheese, pecans, balsamic vinaigrette

Baby Gem Lettuce \$22
Avocado, shaved vegetables, potato croutons, tarragon dressing

Cobb Salad \$26
Lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing

Dungeness Crab Salad \$37
Kohlrabi, salsify, citrus-lime dressing

Chicken Soup \$18
Watermelon radish, lime, fregola

MEADOWOOD CLASSICS

Two courses \$35
Add sommelier's selection of a glass of white, rosé, or red \$45

FIRST COURSE
Meadowood Greens

SECOND COURSE
Rock Cod Tacos

SANDWICHES AND MAINS

Rock Cod Tacos \$24
Avocado, pickled cabbage, fresno chili, cilantro cream

Portobello Asada Tacos \$22
Pickled pearl onion, avocado, spicy bean purée

Salmon Buddha Bowl \$30
Grains, cucumber, avocado, almonds

Short Rib Risotto \$34
Mushroom, asparagus, peas, horseradish cream

Fried Chicken Sandwich \$26
Jack cheese, honey mustard slaw, chipotle aioli, truffle fries

BLT \$24
Pork belly, tomato, lettuce, charred jalapeño mayo, Kennebec chips

Forum Burger \$26
Akaushi beef, onion-bacon jam, cheddar, secret sauce

Pappardelle Bolognese \$28
Pecorino, basil

NON-ALCOHOLIC

Raspberry Cooler \$12
House-made raspberry syrup, lime, mint, seltzer

POM Spritz \$12
House-made grenadine, rose water, orange blossom, sparkling lemonade

Iced Tea \$6 Arnold Palmer \$6
Lemonade \$6 Diet Coke \$6

Fever-Tree:

Cola \$6 Ginger Ale \$6 Ginger Beer \$6
Sparkling Grapefruit \$6 Sparkling Lemonade \$6

COLD-PRESSED JUICES

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Cucumber, celery, kale, spinach, romaine, lemon, liquid spirulina

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

Mermaid Lemonade \$14
Blue spirulina, lemon, aloe, peach blossom, coconut nectar, vegan probiotic



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EVENINGS

FOR THE TABLE

Artisanal Cheese and Charcuterie \$37

Cashew crackers, accompaniments

Crispy Shrimp Fritters \$28

Fennel, cherry-black vinegar

“Tater Tots” \$75

Herb crème fraîche, half-ounce Regiis Ova caviar

APPETIZERS

Pumpkin Soup \$28

Boba, lobster, coconut

Ahi Poke \$32

Shiitake, ginger, rice paper

Meadowood Greens \$19

Green apple, candied peanuts, goat cheese, pomegranate vinaigrette

Chioggia Beets \$22

Brussels sprout leaves, mushroom “pastrami,” caraway vinaigrette

MAINS

Three-Cheese Agnolotti \$32

Wild mushrooms, artichoke, Parmigiano-Reggiano

Maitake Mushroom \$29

Salsify, bok choy, pear miso

Pan-Roasted Salmon \$46

Celery root, green apple, buttermilk, dill

Seared Scallops \$48

Herb dumplings, autumn vegetables, leek gravy

Petaluma Chicken \$48

Vadouvan, delicata squash, golden raisins

Pork Tenderloin and Cheek \$46

Lebanese seven spice, fingerling potato, cabbage, apple butter

Grilled New York Strip \$58

Sunchoke, broccolini, garlic jus

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BRUNCH

FROM THE BAKERY

- House-made Bagel with Cream Cheese \$8 Seasonal Scone or Muffin \$5
- Sour Cream Walnut Coffee Cake \$5 Model Bakery English Muffin \$7
House-made preserves, butter
- House-made Croissant \$7

FOR THE TABLE

- French Beignets \$22
Chocolate sauce, Calvados anglaise
- Buttermilk-Fried Artichokes \$22
Spring onion, Old Bay aioli
- Flatbread \$24
Rock shrimp, crispy prosciutto, lemon ricotta, chimichurri
- Ahi Poke \$32
Ginger, avocado, tamari, taro chips
- “Tater Tots” \$7.50
Herb crème fraîche, half-ounce Regiis Ova caviar

SOUP & SALADS

- Chicken Soup \$18
Watermelon radish, lime, fregola
- Cobb Salad \$26
Lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing
- Baby Gem Lettuce Salad \$22
Avocado, shaved vegetables, potato croutons, tarragon dressing
Add: Salmon, Shrimp, Chicken Breast \$16

BREAKFAST SPECIALTIES

- Banana Pancakes \$20
Banana brûlée, rum cream
- Two Eggs As You Wish \$20
Bacon or sausage, breakfast potatoes, toast
- Egg White Frittata \$22
Smoked salmon, spinach, tomato, cream cheese, spring garlic pesto
- Huevos Rancheros \$28
Crispy tortilla, avocado, chorizo, black beans, Jack cheese, salsa, eggs
- California Omelet \$24
Bacon, avocado, onion, artichoke, tomato, Jack cheese
- Dungeness Crab Benedict \$32
Spinach, avocado, preserved lemon hollandaise

SANDWICHES AND MAINS

- Chicken and Waffles \$26
Chipotle syrup
- Croissant Breakfast Sandwich \$20
Eggs any style, bacon, cheddar
- House-made Bagel with Smoked Salmon \$25
Capers, tomato, shaved red onion
- Rock Cod Tacos \$24
Avocado, pickled cabbage, Fresno chile, cilantro cream, fresh-made tortilla
- Portobello Asada Tacos \$22
Avocado, pearl onion, spicy bean purée, fresh-made tortilla
- Forum Burger \$26
Akaushi beef, onion-bacon jam, cheddar, secret sauce
- Short Rib Risotto \$34
Mushrooms, asparagus, peas, horseradish cream

FROM THE BAR CART

- Bloody Mary \$18
- Verde Mary \$18
Roasted tomatillo, roasted poblano pepper, cilantro, garlic, lime juice
- Traditional Mimosa \$16
Orange • Grapefruit • White peach • Raspberry • Passion fruit

COFFEE & TEA

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

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
- Mermaid Lemonade \$14
Blue spirulina, lemon, aloe, peach blossom, coconut nectar, vegan probiotic

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DESSERTS

Strawberry Rhubarb Tart \$14

Hoja santa ice cream, green chartreuse-vanilla yogurt, almond streusel

Ricotta Cheesecake \$14

Pink lemonade sherbert, blueberry compote, lemon curd, raspberry meringue

Grilled Banana Cake \$14

Caramelized banana ice cream, hazelnut anglaise, hazelnut dragée

Dark Chocolate Crèmeux \$14

Coconut sorbet, salt-preserved lemon, candied orange peel, toasted coconut shavings

COCKTAILS

Second Wind \$16

*Dahlia Cristalino, Kahlúa Coffee Liqueur, Alma Tepec Chile Licor,
cinnamon agave, espresso, chocolate bitters*

Idle Hands \$16

Banana liqueur, Kahlúa Coffee Liqueur, Baileys Original Irish Cream, heavy cream, chocolate

DESSERT WINES BY THE GLASS

CALIFORNIA

Far Niente, "Dolce," Napa Valley 2013	\$20
Philip Togni, "Ca' Togni," Napa Valley 2013	\$18
Sexton Vivier, Pineau, California 2016	\$19

GLOBAL

Kopke, Porto Nieport, Colheita 2009	\$26
Rare Wine Co., "Charleston Sercial," Madeira	\$16
Raymond-Lafon, Sauternes 2015	\$15

RARE RELEASES

Château du Breuil 20-Year XO Calvados	\$35
Château de Millet 1982 Armagnac	\$65
Glenmorangie Grand Vintage 1996 Highland Scotch	\$155
Hennessy Paradis Cognac	\$155
Laphroaig 28-Year Islay Scotch	\$125
L. Garnier Green V. E. P. Chartreuse	\$55
Sazerac 18-Year Rye	\$65
Willett Estate Single Barrel 8-Year Bourbon	\$108

FORUM

AFTERNOON SNACKS

Artisanal Cheeses & Charcuterie \$37

Cashew crackers

Garden Crudité \$2.2

Citrus mousseline

Crispy Shrimp Fritters \$2.8

Fennel, cherry-black vinegar

Ahi Poke \$3.2

Shiitake, ginger rice paper

“Tater Tots” \$7.5

Herb crème fraîche, half-ounce Regis Ova caviar

Cubano \$2.8

Pork confit, ham, pickles, mustard, Mornay, Kennebec chips

Forum Burger \$2.4

Akaushi beef, Gruyère, mushrooms, steak sauce

WINES BY THE GLASS

SPARKLING

Domaine Carneros, “Ultra Brut,” Carneros 2019 \$2.2

Lelarge-Pugeot, “Tradition,” Extra Brut, Premier Cru Champagne \$3.0

Laurent-Perrier, “Cuvée Rosé,” Brut Champagne \$4.0

WHITE & ROSÉ

Robert Sinskey, “Abraxas,” Riesling, Pinot Blanc, Carneros 2018 \$2.2

Domaine des Vieux Pruniers, Thiroit-Fournier, Sancerre 2022 \$2.0

Hourglass, Sauvignon Blanc, Napa Valley 2022 \$1.7

Ryme, “Hers,” La Brisas Vineyard, Vermentino, Carneros 2022 \$1.9

Hunter Glen, Chardonnay, Sonoma Coast 2017 \$1.8

El Molino, Chardonnay, Rutherford 2020 \$2.5

Dampf Frères “Vieilles Vignes,” Chablis 2020 \$2.0

Peyrassol, “La Croix de Peyrassol,” Rosé, Méditerranée, Provence 2021 \$1.7

RED

Aston Estate, Pinot Noir, Napa Valley 2020 \$2.0

Brick & Mortar, “Cougar Rock,” Pinot Noir, Atlas Peak 2019 \$3.0

Brendel, “Chorus,” Cuvée Rouge, Napa Valley 2019 \$1.7

Robert Biale Vineyards, “Black Chicken,” Zinfandel, Napa Valley 2021 \$2.2

Saddleback Cellars, Cabernet Sauvignon, Napa Valley 2019 \$2.0

Caterwaul, Cabernet Sauvignon, Napa Valley 2021 \$2.5

The Mascot, Cabernet Sauvignon, Napa Valley 2019 \$5.0

Alain Graillot, Crozes-Hermitage, Rhone 2020 \$3.3