

# FORUM

## BREAKFAST

### HEALTHY START

- Meadowood Granola \$20  
*Mixed berries, yogurt*
- Organic Açai \$21  
*Meadowood granola, chia seeds, toasted coconut, tropical fruit*
- Organic Steel-Cut Oats \$17  
*Berry compote, lavender almonds*
- Sliced Grapefruit \$12
- Bowl of Mixed Berries \$18

### FROM THE BAKERY

- Model Bakery English Muffin \$7  
*House-made preserves, butter*
- Pumpkin Scone \$7
- Gluten-Free Cranberry Muffin \$7
- Banana Bread \$7
- House-made Croissant \$7
- House-made Bagel with Cream Cheese \$8

### MAINS

- Avocado Toast \$23  
*Burrata, avocado, arugula, crispy prosciutto, pomegranate seeds, aged balsamic, poached egg*
- Smoked Salmon \$26  
*House-made bagel, capers, tomato, shaved red onion*
- Estate Olive Oil Pancakes \$23  
*Spiced pear, vanilla Chantilly, cinnamon-maple syrup*

### EGG SPECIALTIES

- Two Eggs As You Wish \$22  
*Bacon or sausage, breakfast potatoes, toast*
- Duck Confit Benedict \$30  
*Swiss chard, brown butter sage hollandaise, Model Bakery English Muffin*
- Huevos Rancheros \$29  
*Crispy house-made tortilla, avocado, chorizo, black beans, Jack cheese, salsa, eggs*
- Corned Beef Hash \$28  
*Caramelized onions, potatoes, cherry tomato, chipotle barbecue, eggs*
- Fall Omelet \$25  
*Wild mushrooms, melted leeks, Italian sausage, roasted bell peppers, Gruyère cheese*
- Egg White Omelet \$27  
*Smoked salmon, spinach, cream cheese, avocado*

### 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 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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# FORUM

## LUNCH

### FOR THE TABLE

Oysters Rockefeller MKT

*Bechamel sauce, bacon, Swiss chard, diablo sauce, lemon*

Ahi Poke \$32

*Ginger, avocado, taro chips, tamari*

Queso Fundido \$23

*Fire roasted poblano peppers, wild mushrooms, leeks, Oaxaca cheese,*

*Calabrian chili aioli, house-made chips and crostini*

*Add: Chorizo \$8*

Andouille Flatbread \$25

*Wild mushrooms, Mornay sauce, scented Estate herb oil*

Dungeness Crab Cakes \$33

*Calabrian chili aioli, chicory salad, lemon*

“Tater Tots” \$75

*Herb crème fraîche, half-ounce Regiis Ova caviar*

### SALADS & SOUPS

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

Meadowood Farm Fall Greens \$22

*Fuyu persimmon, pomegranate seeds, pecans, maple-apple cider dressing*

Trio of Beets \$23

*Cara cara orange, ginger-orange reduction, pistachio beetsoil, Laura Chenel goat cheese*

Cobb Salad \$26

*Lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing*

Meadowood Chicken Soup \$24

*Radish, lime, chili threads, fregola pasta, avocado*

### MEADOWOOD CLASSICS

*Choice of any two \$33*

Andouille Flatbread

Meadowood Farm Fall Greens

Cup of Meadowood Chicken Soup

Rock Cod or Al Pastor Vegetable Tacos

### SANDWICHES AND MAINS

Rock Cod Tacos \$25

*Avocado, pickled pearl onion, chipotle aioli, mango salsa, freshly made tortilla*

Al Pastor Vegetable Tacos \$24

*King trumpet mushrooms, charred pineapple, red salsa, pickled onions, freshly made tortilla*

Pappardelle Pasta \$26

*House-made infused beet pappardelle, wild mushrooms, Brussels sprouts,*

*Calabrian chili, parmesan, crispy beets*

*Add: Braised Short Rib \$16*

Meadowood Lobster Roll \$35

*Smoked paprika remoulade, avocado purée, micro cilantro, brioche, sweet potato chips*

Chipotle Pulled Pork Sandwich \$28

*12-hour roasted pulled pork, coriander aioli, red cabbage, Meadowood ranch, house-made focaccia, tempura onion rings*

Forum Burger \$28

*Akaushi beef, onion-bacon jam, cheddar, secret sauce, house-made ricotta brioche bun*

Duck Risotto \$36

*Duck confit leg, butternut squash, wild mushrooms, carrot purée, mascarpone, duck jus*

### NON-ALCOHOLIC

Raspberry Cooler \$12

*House-made raspberry syrup, lime, mint, soda water*

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

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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## EVENINGS

### FOR THE TABLE

Hamachi Crudo \$33

*Farm radishes, jalapeño crema, micro cilantro, lime vinaigrette*

Calamari \$26

*Chipotle and roasted garlic aioli*

Fresh Oysters MKT

*Lemon crème fraîche, Regiis Ova caviar*

“Tater Tots” \$75

*Herb crème fraîche, half-ounce Regiis Ova caviar*

Meadowood Farm Crudités \$22

*Buttermilk cilantro dip, romesco sauce*

Artisanal Cheese and Charcuterie \$37

### APPETIZERS & SALADS

Roasted Baby Beets \$23

*Garden greens, candied walnuts, Laura Chenel goat cheese, Banyuls gastrique*

Butternut Squash Tortellini \$28

*Sage brown butter, lemon, toasted pepitas*

Seared Day Boat Scallops \$34

*Corn, crema emulsion, lime, jalapeño, mango, cilantro, relish*

Little Gem \$25

*Dungeness crab, avocado aioli, Meyer lemon dressing, garden radishes*

Maine Lobster Bisque \$26

*Pickled celery, fried shallots*

Orange-Glazed Pork Belly \$29

*Pear and serrano chili chutney, frisée, toasted peanuts, tamari, apple cider vinaigrette*

### MAINS

Pan-Seared Mediterranean Branzino \$46

*Cauliflower mousseline, romanesco, mushroom hash, hazelnut, caper-parsley vinaigrette*

Petaluma Chicken Breast \$46

*Meadowood fresh corn polenta, Farm-roasted vegetables, caramelized pearl onions, pipián*

King Salmon a la Plancha \$47

*Braised chicories, fingerling potatoes bravas, Spanish chorizo, green olives, grilled rapini, capers, parsley, lemon zest*

Black Angus Beef Tenderloin \$56

*Sautéed spinach, roasted garlic fingerling potatoes, Garden carrots, herbs, poblano chimichurri*

Oaxaca-Spiced Pork Chop \$49

*Melted greens, sweet potato pomme frites*

Winter Truffle Risotto \$33

*Roasted Meadowood baby vegetables  
Add: Red wine-braised beef short rib \$18*

### SIDES

Potato Gnocchi \$16

*Mushroom ragu, Parmesan cheese*

Roasted Yams \$14

*Butter, brown sugar*

Grilled Broccolini \$14

*Roasted garlic and grilled lemon*

Honey-Glazed Brussel Sprouts \$14

*Toasted almonds*

Truffle Fries \$14

*Parmesan, truffle oil*

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## BRUNCH

### FROM THE BAKERY

Cranberry Orange Tea Bread \$7

Cinnamon Roll \$16  
*Pumpkin spice cream cheese frosting*

Seasonal Scone or Muffin \$6

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

House-made Croissant \$7

House-made Bagel \$8  
*Cream cheese*

### FOR THE TABLE

French Beignets \$24  
*Chocolate sauce, caramel sauce, seasonal berry compote*

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

Queso Fundido \$23  
*Fire roasted poblano peppers, wild mushrooms, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips and crostini*  
Add: Chorizo \$8

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

Chicken and Waffles \$26  
*Chipotle syrup*

### SOUP & SALADS

Meadowood Chicken Soup \$24  
*Radish, lime, chili threads, fregola pasta, avocado*

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

Trio of Beets \$23  
*Cara cara orange, ginger-orange reduction, pistachio beetsoil, Laura Chenel goat cheese*

### BREAKFAST SPECIALTIES

Estate Olive Oil Pancakes \$23  
*Spiced pear, vanilla Chantilly, cinnamon-maple syrup*

Two Eggs As You Wish \$22  
*Bacon or sausage, breakfast potatoes, toast*

Egg White Omelet \$27  
*Smoked salmon, spinach, cream cheese, avocado*

Huevos Rancheros \$29  
*Crispy tortilla, avocado, chorizo, black beans, Jack cheese, salsa, eggs*

Fall Omelet \$25  
*Wild mushrooms, melted leeks, Italian sausage, roasted bell peppers, Gruyère cheese*

Duck Confit Benedict \$30  
*Swiss chard, brown butter-sage hollandaise, Model Bakery English Muffin*

### SANDWICHES AND MAINS

Brioche French Toast \$24  
*Seasonal berries, vanilla mascarpone*

Red Chilaquiles \$24  
*House-made tortilla chips, queso fresco, sour cream, avocado, two eggs any style*  
Add: Chicken or Chorizo \$8

Smoked Salmon \$26  
*House-made bagel, capers, tomato, shaved red onion*

Rock Cod Tacos \$25  
*Avocado, pickled pearl onion, chipotle aioli, mango salsa, freshly made tortilla*

Al Pastor Vegetable Tacos \$24  
*King trumpet mushrooms, charred pineapple, red salsa, pickled onions, freshly made tortilla*

Forum Burger \$28  
*Akaushi beef, onion-bacon jam, cheddar, secret sauce, house-made ricotta brioche bun*

Corned Beef Hash \$28  
*Caramelized onions, potato, cherry tomato, chipotle barbecue, eggs*

### 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

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## DESSERTS

Pumpkin Basque Cheesecake (GF) \$15  
*Salted pumpkin seed brittle*

Estate Olive Oil Cake \$15  
*Poached quince, candied citrus, grapefruit anglaise*

Warm Chocolate Tart \$15  
*Pecan toffee, coffee ice cream*

Apple Mille-Feuille (V, GF) \$15  
*Cinnamon cashew ice cream, pomegranate seeds*

## COCKTAILS

Second Wind \$16  
*Dahlia Cristalino Tequila, Kablúa Coffee Liqueur, Alma Tepec Chile Liqueur,  
cinnamon agave, espresso, chocolate bitters*

Idle Hands \$16  
*Banana liqueur, Kablúa 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

Rare Wine Co., "Charleston Sercial," Madeira \$16  
Château 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