

THANKSGIVING AT FORUM

\$135 PER PERSON • \$75 PER CHILD (AGES 4-12)

ESTATE WINE PAIRING \$125



FIRST COURSE

Butternut Squash Soup

Sage brown butter, crispy Brussels sprouts, chestnuts

SECOND COURSE

Dungeness Crab Salad

Ruby grapefruit, frisée, lemon dressing

THIRD COURSE, FAMILY STYLE

Free-Range Turkey

Brined and roasted

Meadowood Stuffing

House-made Italian sausage

Yukon Gold Mashed Potatoes

Traditional house-made gravy

Candied Yams

Brown sugar, currants

Honey-Glazed Carrots

Haircots Verts

Roasted pearl onions

Roasted Brussels Sprouts

Dijon butter sauce, toasted almonds

House-Made Cranberry Sauce

House-Made Warm Rolls

FOURTH COURSE

Pumpkin Pie

Cranberry-caramel sauce, crème fraîche ice cream, pecan nougatine



ALEJANDRO AYALA
Executive Chef

JOSE SANDOVAL
Sous Chef

JILLIAN BARTOLOME
Pastry Chef

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

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