

# THANKSGIVING AT FORUM

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

ESTATE WINE PAIRING \$125

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## 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

Haricots 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*

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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.