

FORUM

RESTAURANT WEEK 2025

EVENING TASTING MENU \$75



FIRST COURSE

Hamachi Crudo

Farm radishes, jalapeño crema, micro cilantro, lime vinaigrette

SECOND COURSE

Chicken Tortilla Soup

*Chipotle shredded chicken, house-made tortilla chips, avocado, crema,
cilantro-infused Estate olive oil*

MAIN COURSE


New York Strip

Duck fat-braised Swiss chard, Farm carrots, marbled potatoes, chimichurri

DESSERT

Pot de Crème (GF)

Red pepper-infused dark chocolate, cinnamon, vanilla



*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.*

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

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LUNCH MENU

MEADOWOOD CLASSICS

Combination of any two \$33



Andouille Flatbread

Wild mushrooms, Mornay sauce, scented Estate herb oil

Meadowood Farm Winter Greens

Fuyu persimmon, pomegranate seeds, pecans, maple—apple cider dressing

Cup of Meadowood Chicken Soup

Radish, lime, chili threads, fregola pasta, avocado

Rock Cod or Al Pastor Vegetable Tacos

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



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