

FORUM

BREAKFAST

HEALTHY START

Meadowood Granola \$20

Mixed berries, yogurt

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

Spinach Feta Scone \$7

Gluten-Free Meyer Lemon Poppy Seed Muffin \$7

Pain au Chocolat \$7

House-made Croissant \$7

House-made Bagel with Cream Cheese \$8

MAINS

Avocado Toast \$22

Burrata, avocado, arugula, crispy prosciutto, grilled asparagus, aged balsamic, lemon zest, poached egg

Smoked Salmon \$25

House-made bagel, capers, tomato, shaved red onion

Silverado Trail Strawberry Pancakes \$24

Chantilly, lavender-infused maple syrup

EGG SPECIALTIES

Huevos Rancheros \$29

Crispy house-made tortilla, avocado, chorizo, black beans,

Jack cheese, salsa, eggs

Cochinita Pibil Benedict \$32

Yucatán braised pork, pickled red onions, charred jalapeño hollandaise,

Model Bakery English Muffin, breakfast potatoes

Corned Beef Hash \$28

Caramelized onions, potatoes, cherry tomato,

chipotle barbecue, eggs, toast

Egg White Scramble \$23

Spinach, cherry tomato, avocado, feta cheese, fresh fruit,

chicken-apple sausage

Spring Omelet \$25

Asparagus, fava beans, cherry tomatoes, bacon,

feta cheese, spring onions, breakfast potatoes, toast

Two Eggs As You Wish \$22

Bacon or sausage, breakfast potatoes, toast

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

Master Cleanse \$14

Pineapple, turmeric, lemon, dandelion,

cayenne, maitake

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.

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

FORUM

BRUNCH

FROM THE BAKERY

Cinnamon Coffee Cake \$7

Seasonal Scone or Muffin \$6

House-made Croissant \$7

Buttermilk Biscuits \$14
House-made preserves, local honey, butter

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

House-made Bagel \$8
Cream cheese

FOR THE TABLE

Churros \$23
Chocolate sauce, caramel sauce, seasonal berry compote

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

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

Fried Artichokes \$26
String beans, charred jalapeño Greek yogurt dip, lemon

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

SOUP & SALADS

Mushroom Soup \$19
Shiitake mushroom confit, ciabatta croutons, Calabrian chili oil

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

Pea Salad \$21
Radish, cucumber, pea sprouts, feta cheese, Champagne vinaigrette

BREAKFAST SPECIALTIES

Silverado Trail Strawberry Pancakes \$24
Chantilly, lavender-infused maple syrup

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

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

Spring Omelet \$25
Asparagus, fava beans, cherry tomatoes, bacon, feta cheese, spring onions, breakfast potatoes, toast

Egg White Scramble \$23
Spinach, cherry tomato, avocado, feta cheese, fresh fruit, chicken-apple sausage

Cochinita Pibil Benedict \$32
Yucatán braised pork, pickled red onions, charred jalapeño hollandaise, Model Bakery English Muffin, breakfast potatoes

SANDWICHES & MAINS

Spinach and Artichoke Quiche \$27
Fontina cheese, Parmesan cheese, egg, green garlic pistou, house salad

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

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

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

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

FROM THE BAR

Bloody Mary \$18

Meadowood Michelada \$14
Light beer, house spice mix, lime, tomato, Tajin
Add: Chamoy \$2

Traditional Mimosa \$16
Orange • Grapefruit • Peach • Blood Orange

COFFEE & TEA

Five Mountains Tea \$6

Equator Espresso \$7

Equator Drip Coffee \$6

Cappuccino, Latte, or Mocha \$8

BY THE GLASS

Domaine Carneros, “Ultra Brut,” Carneros 2021 \$22

Schramsberg, Brut Rosé, North Coast 2020 \$25

Tres Sabores, Sauvignon Blanc, Sonoma Mountain \$18

Domaine Bailly-Reverdy, Sancerre 2023 \$25

Buehler Vineyards, Chardonnay, Russian River Valley 2020 \$17

El Molino, Chardonnay, Rutherford 2020 \$22

La Spinetta, Rosé of Sangiovese, Tuscany 2023 \$14

Château Boswell, Pinot Noir, Sta. Rita Hills 2022 \$23

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.

FORUM

LUNCH

FOR THE TABLE

Andouille Flatbread \$25

Wild mushrooms, Mornay sauce, scented Estate herb oil

Halibut Ceviche \$29

Fresno chili, serrano pepper, chipotle adobo mango, jicama, avocado purée, lime, chives, cilantro, plantain chips

Flaky Bread \$2.2

Chipotle white bean dip, hummus dip, olive tapenade dip

Fried Artichokes \$24

String beans, charred jalapeño Greek yogurt dip, lemon

“Tater Tots” \$75

Herb crème fraîche, half-ounce Regius 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

SALADS & SOUPS

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

Meadowood Farm Spring Greens \$18

Laura Chenel goat cheese, Silverado Trail strawberries, candied pecans, shaved white asparagus, strawberry vinaigrette

Pea Salad \$21

Radish, cucumber, pea sprouts, feta cheese, Champagne vinaigrette

Cobb Salad \$26

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

Mushroom Soup \$19

Shiitake mushroom confit, ciabatta croutons, Calabrian chili oil

MEADOWOOD CLASSICS

Combination of any two \$33

Andouille Flatbread

Meadowood Farm Spring Greens

Cup of Mushroom Soup

Rock Cod Tacos

SANDWICHES & MAINS

Rock Cod Tacos \$25

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

Meadowood Chicken Club \$27

Avocado, little gem lettuce, tomato, bacon, pepper Jack cheese, roasted garlic aioli, house-made focaccia, chipotle taro chips

Forum Burger \$28

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

Spring Risotto \$32

Peas, fava beans, Farm baby vegetables, cherry tomatoes, green garlic mascarpone cheese, Parmesan cheese

Salmon Buddha Bowl \$35

Quinoa, avocado, tzatziki, hummus, cherry tomatoes, asparagus, poblano chimichurri, Marcona almonds

Primavera Pasta \$33

Al pastor grilled prawns, cherry tomatoes, green garlic, baby artichokes, asparagus, Pecorino cheese, white wine butter sauce, house-made fettuccine

NON-ALCOHOLIC

Blood Orange Cooler \$12

Blood orange cordial, orange blossom, Fever Tree club soda

POM Spritz \$12

House-made grenadine, rose water, orange blossom, sparkling lemonade

Iced Tea \$6

Arnold Palmer \$6

Lemonade \$8

Diet Coke \$6

Fever-Tree:

Cola \$6

Ginger Ale \$6

Ginger Beer \$6

Sparkling Grapefruit \$6

Sparkling Lemonade \$6

BY THE GLASS

Domaine Carneros, “Ultra Brut,” Carneros 2021 \$22

Schramsberg, Brut Rosé, North Coast 2020 \$25

Tres Sabores, Sauvignon Blanc, Sonoma Mountain \$18

Domaine Bailly-Reverdy, Sancerre 2023 \$25

Buehler Vineyards, Chardonnay, Russian River Valley 2020 \$17

El Molino, Chardonnay, Rutherford 2020 \$22

La Spinetta, Rosé of Sangiovese, Tuscany 2023 \$14

Château Boswell, Pinot Noir, Sta. Rita Hills 2022 \$23

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.

FORUM

EVENINGS

FOR THE TABLE

Calamari \$24

Chipotle and roasted garlic aioli

Steamed Mussels \$27

Chorizo, white wine, garlic, pain au levain

Scallop Aguachile \$32

Granny Smith apples, cucumber, celery, blood orange, aguachile jus

“Tater Tots” \$75

Herb crème fraîche, half-ounce Regiis Ova caviar

Meadowood Farm Crudités \$22

Buttermilk cilantro dip, Calabrian chili hummus

Artisanal Cheese and Charcuterie \$37

APPETIZERS & SALADS

Burrata and Roasted Beets \$22

Hoja santa—basil pistou, toasted almonds, local honey

Tortilla Soup \$20

Chipotle shredded chicken, fresh tortilla chips, avocado, crema, micro cilantro

Fideo Seco \$26

Smoked tomato, roasted garlic crema, Parmesan cheese

Seared Octopus \$29

Hoja santa chimichurri, charred cherry tomatoes, white bean sauce, baby leek confit

Spring Potato Gnocchi \$32

Chanterelle mushrooms, black trumpet mushrooms, green asparagus, spring peas, beurre monté

Little Gem \$19

*Lollo Rossa, charred avocado, citrus-honey vinaigrette, toasted pepitas
Add: Shrimp \$16*

MAINS

Snapper a la Veracruzana \$42

San Marzano Veracruzana sauce, crispy shallots, micro cilantro

King Salmon a la Plancha \$47

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

Spring Risotto \$27

*Arborio rice, mint, sugar snap peas, white and green asparagus, pea purée
Add: Hokkaido Scallops \$18*

Chicken Mole Amarillo \$39

Roasted broccolini, charred Brussels sprouts

Flannery 14-Day Dry-Aged New York Strip \$65

Potato purée, black trumpet mushroom, roasted baby carrots, ancho-chili Bordelaise

Snake River Farms Pork Chop \$48

Green pipián, roasted baby zucchini, cipollini, rainbow Swiss chard, chervil

SIDES

Charred Honey-Glazed Carrots \$16

Honey-chipotle glaze, crushed cashews

Potato Purée \$14

Grilled Broccolini \$14

Citrus vinaigrette, toasted pepitas

Charred Brussels Sprouts \$14

Burnt orange, Marcona almonds

Truffle Fries \$14

Parmesan, truffle oil

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.

FORUM

DESSERTS

Raspberry Cheesecake (GF) \$15

Raspberry coulis, almond cake, whipped crème fraîche

Cocoa Crème Pie (GF) \$15

Valrhona Guanaja dark chocolate crème, Chantilly, chocolate sauce

Pineapple Orange Banana \$15

Vanilla pound cake, pineapple compote, orange gelée, banana ice cream, speculoos

Stracciatella Sundae \$15

Fudge brownie, Amarena cherry, caramel, honey-roasted peanuts, whipped cream

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 2019 \$20

Martinelli, Muscat of Alexandria, Russian River Valley 2015 \$15

Sexton Vivier, Pineau, California 2017 \$19

GLOBAL

Rare Wine Co., "Charleston Sercial," Madeira \$17

Château Raymond-Lafon, Sauternes 2015 \$15

Smith Woodhouse, Late Bottled Vintage, Porto 2009 \$16

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