

FORUM

BREAKFAST

HEALTHY START

Meadowood House-Made Granola \$20
Mixed berries, yogurt

Organic Steel-Cut Oats \$17
Berry compote, lavender almonds

Seasonal Local Fresh Fruit Platter \$22

Bowl of Organic Mixed Berries \$18

FROM OUR BAKERY

Cheddar Leek Scone \$7

Gluten-Free Zucchini Muffin \$7

Pain au Chocolat \$8

House-made Croissant \$7

House-made Bagel with Cream Cheese \$8

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

MAINS

Avocado Toast \$24
Burrata, avocado, arugula, crispy prosciutto, toybox cherry tomatoes, aged balsamic, poached egg

Smoked Salmon \$25
House-made bagel, capers, tomato, shaved red onion

Peaches and Cream Pancakes \$24
Tres leches Chantilly, grilled peaches, cinnamon-infused maple syrup

EGG SPECIALTIES

Huevos Rancheros \$29
Crispy house-made tortilla, avocado, chorizo, black beans, Jack cheese, salsa, two eggs any style

Heirloom Tomato Benedict \$32
Crispy prosciutto, avocado, Farm basil hollandaise, Model Bakery English Muffin, breakfast potatoes
Add: Canadian Bacon \$8, Smoked Salmon \$10

Corned Beef Hash \$28
Caramelized onions, potatoes, cherry tomato, chipotle barbecue, toast, two eggs any style

Egg White Scramble \$26
Smoked salmon, spinach, toybox cherry tomato, avocado, Farm squash, feta cheese, seasonal fruit

Summer Omelet \$26
Bloomsdale spinach, Farm toybox squash, cherry tomatoes, bacon, avocado, feta cheese, green onions, breakfast potatoes, salsa, toast
Substitute: Egg Whites \$4

Two Eggs As You Wish \$24
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 OUR BAKERY

Seasonal Croissant \$8

Seasonal Scone or Muffin \$7

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

Cinnamon Sugar Churros \$23

Chocolate sauce, caramel sauce, seasonal berry compote

“Tater Tots” \$75

Herb crème fraîche, half-ounce Regiis Ova caviar

Grilled Artichokes \$26

Charred jalapeño Greek yogurt dip, lemon

Mission Fig Flatbread \$25

Crescenza cheese, Sonoma goat cheese, Silverado Trail strawberries, prosciutto, arugula, aged balsamic

“Calabazita” Queso Fundido \$24

Fire-roasted poblano peppers, leeks, Farm toybox squash, charred corn, Oaxaca cheese, Calabrian chili aioli, house-made chips and crostini
Add: Chorizo \$8

SOUP & SALADS

Watermelon Gazpacho \$19

Cucumber, focaccia croutons, Farm basili—infused oil, Tajin

Cobb Salad \$26

Hobbs’ bacon lardon, chicken, egg, blue cheese, avocado, Dijon mustard dressing

California Heirloom Tomato Salad \$22

Burrata cheese, Farm basil pistou, torn croutons, aged balsamic, Estate olive oil

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

BREAKFAST SPECIALTIES

Peaches and Cream Pancakes \$24

Tres leches Chantilly, grilled peaches, cinnamoninfused maple syrup

Two Eggs As You Wish \$24

Bacon or sausage, breakfast potatoes, toast

Huevos Rancheros \$29

Crispy tortilla, avocado, chorizo, black beans, Jack cheese, salsa, two eggs any style

Red Chilaquiles \$24

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

Heirloom Tomato Benedict \$32

Crispy prosciutto, avocado, Farm basil hollandaise, Model Bakery English Muffin, breakfast potatoes
Add: Canadian Bacon \$8, Smoked Salmon \$10

Summer Omelet \$26

Bloomsdale spinach, Farm toybox squash, cherry tomatoes, bacon, avocado, feta cheese, green onions, breakfast potatoes, salsa, toast
Substitute: Egg Whites \$4

SANDWICHES & MAINS

Steak and Eggs \$34

Skirt steak, two eggs any style, poblano chimichurri, breakfast potatoes, toast

Fried Chicken and Waffles \$28

Chipotle syrup

Rock Cod Tacos \$25

Avocado, red cabbage, serrano aioli, pickled onions, micro cilantro, freshly made tortilla

Salmon Buddha Bowl \$35

Quinoa, avocado, tzatziki, toybox cherry tomatoes, shishito peppers, grilled Farm squash, salsa verde, Marcona almonds

Forum Burger \$28

Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, house-made ricotta brioche bun, French fries
Add: Avocado \$6 or Over-Easy Egg \$6, Bacon \$7

Truffle Gnocchi \$32

English peas, shaved asparagus, white wine cream sauce, seasonal mushrooms, aged Parmesan cheese, shaved black truffle
Additional Gram of Black Truffle \$15

FROM THE BAR

Bloody Mary \$18

Traditional Mimosa \$16

Orange • Grapefruit • Peach • Grape

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 \$22

Schramsberg, Brut Rosé, North Coast \$25

Domaine Bailly-Reverdy, Sancerre \$25

Hunter Glenn, Chardonnay, Sonoma County \$19

El Molino, Chardonnay, Rutherford \$22

Gallica, Estate Rosé, Saint Helena \$16

La Spinetta, Rosé of Sangiovese, Tuscany \$14

Rivers Marie, Pinot Noir, Sonoma Coast \$20

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LUNCH

FOR THE TABLE

Grilled Artichokes \$24
Charred jalapeño Greek yogurt dip, lemon

Mission Fig Flatbread \$25
Crescenza cheese, Sonoma goat cheese, Silverado Trail strawberries,
prosciutto, arugula, aged balsamic

Ahi Poke \$32
Ginger, avocado, serrano peppers, tamari, furikake,
chipotle-dusted taro chips

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

Stuffed Squash Blossoms \$24
Tempura-battered, blend of Italian cheeses,
chili de arbol aioli, string beans

“Calabazita” Queso Fundido \$24
Fire-roasted poblano peppers, leeks, Farm toybox squash, charred corn,
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 Summer Greens \$19
Grilled stone fruit, candied pecans, ricotta salata cheese, white wine vinaigrette

California Heirloom Tomato Salad \$22
Burrata cheese, Farm basil pistou, torn croutons, aged balsamic, Estate olive oil

Cobb Salad \$26
Hobbs’ bacon lardon, chicken, egg, avocado, blue cheese, Dijon mustard dressing

Watermelon Gazpacho \$19
Cucumber, focaccia croutons, Farmbasil—infused oil, Tajin

MEADOWOOD CLASSICS

Combination of any two \$33

Mission Fig Flatbread

Meadowood Farm Summer Greens

Cup of Watermelon Gazpacho

Rock Cod Tacos

SANDWICHES & MAINS

Rock Cod Tacos \$25
Avocado, red cabbage, serrano aioli, pickled onions, micro cilantro,
lime, freshly made tortilla

Mendocino Fish Sandwich \$28
Tempura-battered lingcod, red cabbage, blistered shishito peppers, focaccia,
poblano tartar sauce, French fries

Forum Burger \$28
Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce,
house-made ricotta brioche bun, French fries
Add: Avocado \$6, Over-Easy Egg \$6, or Bacon \$7

Stuffed Street Corn Agnolotti \$33
Preserved lemon, spicy marinara, stracciatella cheese, cherry tomato confit,
Farm basil—infused oil

Salmon Buddha Bowl \$35
Quinoa, avocado, tzatziki, toybox cherry tomatoes, charred Romano beans,
grilled Farm squash, salsa verde, Marcona almonds

Summer Lasagna (GF) \$32
Layered shaved Farm vegetables, fresno chili marinara, ricotta cheese,
Gruyère cheese, spring mix salad

NON-ALCOHOLIC

Harvest Cooler \$12
Black grape, citrus blend, Fever Tree club soda

POM Spritz \$12
House-made grenadine, rose water, orange blossom, sparkling lemonade

Iced Tea \$6
Lemonade \$8

Arnold Palmer \$6
Diet Coke \$6

Fever-Tree:

Cola \$6
Sparkling Grapefruit \$6

Ginger Ale \$6
Sparkling Lemonade \$6

Ginger Beer \$6

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FORUM EVENINGS		
FOR THE TABLE Meadowood Farm Crudités \$22 Buttermilk cilantro dip, Calabrian chili hummus Steamed Mussels \$27 Chorizo, white wine, garlic, pain au levain Scallop Aguachile \$32 Granny Smith apple, cucumber, celery, blood orange, aguachile jus “Tater Tots” \$75 Herb crème fraîche, half-ounce Regiis Ova caviar Fried Calamari \$24 Chipotle and roasted garlic aioli Artisanal Cheese and Charcuterie \$37 Cashew crackers, accompaniments		
APPETIZERS & SALADS Tortilla Soup \$20 Chipotle shredded chicken, fresh tortilla chips, avocado, crema, micro cilantro Grilled Peach and Heirloom Tomato Salad \$22 Cypress Grove whipped goat cheese, Hoja santa—basil vinaigrette Little Gem Salad \$19 Lollo Rossa, charred avocado, citrus-honey vinaigrette, toasted pepitas Add: Shrimp \$16 Seared Octopus \$29 Chimichurri, charred cherry tomatoes, white bean sauce, baby leek confit Summer Gnocchi \$32 Sautéed chanterelles, cured burrata, yellow bell pepper cream Spaghettini \$29 Clams, mussels, roasted garlic, smoked tomatoes, epazote sauce		
MAINS Snapper a la Veracruzana \$42 San Marzano Veracruzana sauce, crispy shallots, micro cilantro Seared Salmon \$47 Hoja santa—citrus butter sauce, creamy potato purée, charred baby carrots, asparagus Huitlacoche Risotto \$35 Arborio rice, squash blossoms, criollo lemon beurre blanc Add: Hokkaido Scallops \$18 Chicken Mole Amarillo \$39 Roasted broccolini, citrus-glazed baby turnips Flannery I4-Day Dry-Aged New York Strip \$65 Celeriac purée, glazed hen of the woods, caramelized chicory, Bordelaise Snake River Farms Pork Chop \$48 Green pipián, roasted yellow squash, charred peach		
SIDES Charred Honey-Glazed Carrots \$16 Honey-chipotle glaze, crushed cashews Mixed Mushrooms \$17 Hobbs’ bacon lardon confit Grilled Broccolini \$14 Citrus vinaigrette, toasted pepitas Toybox Squash \$14 Pickled shallots, pepitas, epazote dust Truffle Fries \$14 Parmesan, truffle oil		
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DESSERTS

Peaches and Cream (GF) \$15

Cream cheese mousse, almond cake, Chantilly, California peaches

Dark Chocolate Cherry Mousse (GF) \$15

Valrhona Guanaja dark chocolate, chocolate cookie crumble, white chocolate whipped ganache, K&J Orchard cherries

Hazelnut Sundae \$15

Salted chocolate ice cream, vanilla bean ice cream, Gianduja chocolate sauce, dark rye shortbread

Strawberry Shortcake \$15

Silverado Trail strawberry swirl gelato, Jacobsen Orchards rangpur lime, Estate olive oil pound cake

COCKTAILS

Midnight Jubilee \$16

R. Jelínek fernet, Crème de Noyaux, Luxardo cherry syrup, cherry espuma, Valrhona Guanaja

Top Banana \$18

Peanut butter—banana washed Toki whiskey, Cynar amaro, Demerara syrup, banana liqueur, Aztec chocolate bitters

DESSERT WINES BY THE GLASS

CALIFORNIA

Far Niente, “Dolce,” Napa Valley 2019	\$20
Martinelli, Muscat of Alexandria, Russian River Valley 2015	\$16
Sexton Vivier, Pineau, California 2017	\$17

GLOBAL

Rare Wine Co., “Charleston Sercial,” Madeira	\$18
Tempos Vega Sicilia, “Oremus,” Late Harvest Tokaji, Tokaj 2019	\$14
Smith Woodhouse, Late Bottled Vintage, Porto 2009	\$13

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