

FORUM

BREAKFAST

HEALTHY START

- Meadowood House-Made Granola \$20
Mixed berries, yogurt
- Organic Steel-Cut Oats \$17
Berry compote, lavender almonds
- Local Fresh Fruit Platter \$22
- Bowl of Organic Mixed Berries \$18

FROM OUR BAKERY

- Gluten-Free Blueberry Scone \$7
- Pumpkin 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

- Breakfast Burrito \$23
Chorizo, over-easy eggs, potatoes, Jack cheese, roasted bell peppers, caramelized onions, salsa, sour cream
Add: Avocado \$6 or Bacon \$7
- Avocado Toast \$24
Burrata, avocado, arugula, crispy prosciutto, butternut squash, toasted pepitas, aged balsamic, poached egg
- Pumpkin Pancakes \$24
Tres leches Chantilly, house-made granola, candied butternut squash, cinnamon-infused maple syrup
- Smoked Salmon \$25
House-made bagel, capers, tomato, shaved red onion

EGG SPECIALTIES

- Huevos Rancheros \$29
Crispy house-made tortilla, avocado, chorizo, black beans, Jack cheese, salsa, two eggs any style
- Grilled Artichoke Benedict \$30
Spinach, bacon bits, charred serrano hollandaise, Model Bakery English Muffin, breakfast potatoes
Add: Canadian Bacon \$7, Smoked Salmon \$10
- Corned Beef Hash \$28
Caramelized onions, potatoes, cherry tomato, chipotle barbecue, toast, two eggs any style
- Egg White Scramble \$27
Chicken apple sausage, kale, mushrooms, avocado, roasted red bell pepper, feta cheese, salsa verde, fresh fruit
- Fall Omelet \$26
Mixed mushrooms, melted leeks, avocado, cherry tomatoes, Hobbs' bacon, Jack cheese, shaved Brussels sprouts, breakfast potatoes, salsa, toast
Substitute: Egg Whites \$4
- Two Eggs As You Wish \$24
Bacon or sausage, breakfast potatoes, toast

COLD-PRESSED JUICES

COFFEE & TEA

- Five Mountains Tea \$6
- Equator Drip Coffee \$6
- Equator Espresso \$7
- Cappuccino, Latte, or Mocha \$8

- 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
- Master Cleanse \$14
Pineapple, turmeric, lemon, dandelion, cayenne, maitake

SMOOTHIES

- Triple Berry \$20
Blackberry, strawberry, raspberry, pineapple
- The ABC \$20
Apple, banana, cherry

FRUITS & JUICES

- Freshly Squeezed Juice \$10
Orange or Grapefruit

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

Apple Danish \$8	Seasonal Scone or Muffin \$7	House-made Croissant \$7
Buttermilk Biscuits \$14 <i>House-made preserves, local honey butter</i>	Model Bakery English Muffin \$7 <i>House-made preserves, butter</i>	House-made Bagel \$8 <i>Cream cheese</i>

FOR THE TABLE

Cinnamon Sugar Beignets \$23 <i>Chocolate sauce, dulce de leche sauce, fresh berry compote</i>	Mushroom and Spinach Empanadas \$22 <i>Feta cheese, avocado serrano purée, crème fraîche</i>
Regiis Ova Caviar \$55 <i>House-made potato chips, herb crème fraîche</i>	Prosciutto and Apple Flatbread \$25 <i>Gorgonzola, crescenza, arugula, Estate olive oil, apple cider-maple glaze</i>
Wild Mushroom Queso Fundido \$24 <i>Fire-roasted poblano peppers, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips</i> <i>Add: Al Pastor or Chorizo \$8</i>	

SOUP & SALADS

Meadowood Chicken Soup \$23 <i>Radish, lime, chili flakes, fregula pasta, avocado, pickled red onion</i>	Cobb Salad \$26 <i>Hobbs' bacon lardon, chicken, egg, blue cheese, avocado, Dijon mustard dressing</i>	Trio of Beets \$22 <i>Cara cara orange, ginger-orange reduction, pistachio beet soil, whipped ricotta</i> <i>Add: Shrimp or Chicken \$16, Salmon \$24</i>
---	---	---

BREAKFAST SPECIALTIES

Pumpkin Pancakes \$24 <i>Tres leches Chantilly, house-made granola, candied butternut squash, cinnamon-infused maple syrup</i>
Brioche French Toast \$24 <i>Seasonal berries, whipped vanilla mascarpone</i>
Two Eggs As You Wish \$24 <i>Bacon or sausage, breakfast potatoes, toast</i>
Huevos Rancheros \$29 <i>Crispy tortilla, avocado, chorizo, black beans, Jack cheese, salsa, two eggs any style</i>
Grilled Artichoke Benedict \$30 <i>Spinach, bacon bits, charred serrano hollandaise, Model Bakery English Muffin, breakfast potatoes</i> <i>Add: Canadian Bacon \$8, Smoked Salmon \$10</i>
Fall Omelet \$26 <i>Mixed mushrooms, melted leeks, avocado, cherry tomatoes, Hobbs' bacon, Jack cheese, shaved Brussels sprouts, breakfast potatoes, salsa, toast</i> <i>Substitute: Egg Whites \$4</i>

SANDWICHES & MAINS

Red Chilaquiles \$25 <i>House-made tortilla chips, queso fresco, sour cream, avocado, two eggs any style</i> <i>Add: Chorizo \$8, Fried Chicken or Steak \$16</i>
Steak and Eggs \$35 <i>Skirt steak, two eggs any style, poblano chimichurri, breakfast potatoes, toast</i>
Al Pastor Tacos \$26 <i>Avocado, chile de árbol tomatillo sauce, red cabbage, pickled onions, hand-made tortilla</i>
Salmon Buddha Bowl \$35 <i>Quinoa, avocado, tzatziki, cherry tomatoes, Brussels sprouts, grilled Farm butternut squash, salsa verde, Marcona almonds</i>
Forum Burger \$28 <i>Akaushi beef, onion-bacon jam, cheddar cheese, secret sauce, brioche bun, French fries</i> <i>Add: Avocado \$6, Over-Easy Egg \$6, Bacon \$7</i>
Butternut Squash Ravioli \$33 <i>Ricotta, brown butter sage cream, chestnuts, toasted pepitas, candied yams</i>

FROM THE BAR

Bloody Mary \$18	
Traditional Mimosa \$16 <i>Orange • Grapefruit • Peach</i>	
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
Philipponnat, “Royale Réserve,” Brut Champagne \$30
Hourglass, Sauvignon Blanc, Napa and Sonoma County \$16
Domaine Bailly-Reverdy, Sancerre \$25
El Molino, Chardonnay, Rutherford \$22
La Spinetta, Rosé of Sangiovese, Tuscany \$14
Rivers Marie, Pinot Noir, Sonoma Coast \$20
Tenuta Tascante, Nerello Mascalese, Etna Rossa \$17

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

Mushroom and Spinach Empanadas \$22
Feta cheese, avocado serrano purée, crème fraîche

Prosciutto and Apple Flatbread \$25
Gorgonzola, crescenza, arugula, Estate olive oil, apple cider-maple glaze

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

Regiis Ova Caviar \$55
House-made potato chips, herb crème fraîche

Roasted Brussels Sprouts \$21
Whole-grain mustard vinaigrette, shaved almonds
Add: Crispy Hobbs' Bacon Lardon \$6

Wild Mushroom Queso Fundido \$24
Fire-roasted poblano peppers, leeks, Oaxaca cheese, Calabrian chili aioli, house-made chips
Add: Al Pastor or Chorizo \$8

SALADS & SOUPS

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

Meadowood Farm Fall Greens \$20
Fuji apple, kale, persimmons, Sonoma goat cheese, candied pecans, pomegranate seeds, citrus vinaigrette

Trio of Beets \$22
Cara cara orange, ginger-orange reduction, pistachio beet soil, whipped ricotta

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

Meadowood Chicken Soup \$23
Radish, lime, chili flakes, fregula pasta, avocado, pickled red onion

MEADOWOOD CLASSICS

Combination of any two \$35

Prosciutto and Apple Flatbread

Meadowood Farm Fall Greens

Meadowood Chicken Soup

Al Pastor Tacos

SANDWICHES & MAINS

Al Pastor Tacos \$26
Avocado, chile de árbol tomatillo sauce, red cabbage, pickled onions, hand-made tortilla

Meadowood Fried Chicken Sandwich \$28
Sweet chili coleslaw, Jack cheese, chipotle aioli, house-made pickles, cilantro, brioche bun, French fries

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

Portobello Sopes (GF) \$25

Rancho Gordo bean purée, feta cheese, salsa, Farm lettuce, pickled red onions
Add Side: Sour Cream \$2, Guacamole \$6

Salmon Buddha Bowl \$35
Quinoa, avocado, tzatziki, cherry tomatoes, Brussels sprouts, grilled Farm butternut squash, salsa verde, toasted paprika pepitas

Barbacoa Braised Short Rib \$38
Three-cheese heirloom polenta, chipotle honey-glazed baby carrots, crispy baby leeks

NON-ALCOHOLIC

Harvest Cooler \$12
Black grape, yuzu, orange blossom, club soda

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

Iced Tea \$6

Arnold Palmer \$6

Lemonade \$8

Diet Coke \$6

Cola \$6

Ginger Ale \$6

Ginger Beer \$6

Sparkling Grapefruit \$6

Sparkling Lemonade \$6

BY THE GLASS

Domaine Carneros, "Ultra Brut," Carneros \$22

Schramsberg, Brut Rosé, North Coast \$25

Philipponnat, "Royale Réserve," Brut Champagne \$30

Hourglass, Sauvignon Blanc, Napa and Sonoma County \$16

Domaine Bailly-Reverdy, Sancerre \$25

El Molino, Chardonnay, Rutherford \$22

La Spinetta, Rosé of Sangiovese, Tuscany \$14

Rivers Marie, Pinot Noir, Sonoma Coast \$20

Tenuta Tascante, Nerello Mascalese, Etna Rossa \$17

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

FROM THE GARDEN

Elotes \$21
Sweet corn cream, ancho-lime whipped butter, cotija cheese dust, green pepita-cilantro sauce

Roasted Cauliflower \$24
Green pipian, baby carrots, Romanesco florets, pearl onion, pickled mustard seeds, pepita-chili macha oil

Meadowood Farm Crudités \$25
Farm raw and pickled vegetables, carrot hummus, epazote labneh

Baby Beet Salad \$23
Roasted baby beets, Laura Chenel goat cheese, raspberry vinaigrette, hibiscus gel, pea tendrils

Heirloom Tomato Carpaccio \$20
Cherry tomato confit, green tomato gel, whipped goat cheese, cotija cheese, herb oil

Fall Farm Salad \$21
Mixed chicories, autumn fruit, toasted pecans, pomegranate vinaigrette
Add: Chicken \$16 or Salmon \$26

APPETIZERS & STARTERS

Octopus Chile Verde \$27
Seared pork belly, blanched chayote, micro cilantro

Fried Calamari \$22
Chipotle and roasted garlic aioli

Shrimp Chilpachole Soup \$24
Veracruz chilpachole broth, sweet potato confit, chili guajillo

Fall Gnocchi \$32
Butternut squash cream, wild mushrooms, creamy corn purée, seared baby carrots

Regiis Ova Caviar \$65
House-made potato chips, herb crème fraîche

Mussels and Chorizo \$29
Green chorizo, white wine, garlic, pain au levain

Hokkaido Scallop Crudo \$34
Clarified roasted beet broth, citrus zest, pickled beets
Add: Caviar (10 grams) \$25

Pork Belly “Cochinita Pibil” Terrine \$30
18-hour slow-cooked pork belly, achiote marinade, pickled watermelon radish, pineapple relish, Model Bakery sourdough

MAINS

Pan-Seared Rockfish \$40
Sunchoke purée, winter greens, crispy sunchoke chips

A la Tumbada Risotto \$42
Arborio rice, seared shrimp, octopus, calamari, seafood fumet, cherry tomato confit, epazote oil

Autumn Chicken \$39
Black bean purée, rainbow carrots, mustard greens, chicken guajillo jus, crispy shallots

Snake River Farms Pork Chop \$49
Celery root and apple purée, braised Brussels sprouts, citrus-honey jus

Flannery 14-Day Dry-Aged New York Strip \$68
Wild mushrooms, potato fondant, charred baby leeks, Bordelaise

Dungeness Crab Spaghettini \$39
Shallots, garlic confit, pasilla-infused butter

SIDES

Mixed Mushrooms \$19
Hobbs’ bacon lardon confit

Charred Honey-Glazed Carrots \$16
Honey-chipotle glaze, crushed cashews

Grilled Broccolini \$15
Citrus vinaigrette, toasted pepitas

Roasted Brussels Sprouts \$14
Honey-chipotle

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

Caramel and Coffee \$16

Valrhona Caramelia mousse, feuilletine, coffee caramel drizzle

Pumpkin Mousse (GF) \$15

Pumpkin crème, Chantilly, speculoos, Valrhona Dulcey toasted white chocolate

Mint Stracciatella Sundae \$15

Fudge brownie, honey-roasted peanuts, chocolate drizzle, whipped cream

Pear Cake \$15

Poached K&J Orchard pears, vanilla ice cream, Estate olive oil pound cake

House-Made Ice Creams and Sorbets

(Served with seasonal cookie)

Single Scoop \$8 or Double Scoop \$12

Vanilla, Raspberry Ripple, Mint Stracciatella, Estate Grape Sorbet

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 1999 Armagnac \$30

Willet Wheated 8-Year Bourbon \$60

Sazerac de Forge Cognac \$44

The Dalmore Port Wood Reserve \$38

L. Garnier Green V.E.P. Chartreuse \$55

Sazerac 18-Year Rye \$65