

FORUM

THANKSGIVING 2025

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

ESTATE WINE PAIRING \$75

FIRST COURSE

Butternut Squash Soup

Sage brown butter, crispy Brussels sprouts, chestnuts

SECOND COURSE

Persimmon Salad

*Arugula, Point Reyes Original Blue, dried cranberries, candied walnuts,
aged balsamic*

FAMILY-STYLE THIRD COURSE

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 Roulade

Cream cheese mousse, candied pecan

ALEJANDRO AYALA

Estate Chef

JOSE SANDOVAL

Sous Chef

ERIN LOVELACE

Pastry Chef