

FORUM

CHRISTMAS DAY 2025

\$150 PER PERSON • \$90 PER CHILD (AGES 4-12)

ESTATE WINE PAIRING \$95

APERITIF

2012 DOM PERIGNON, BRUT

FIRST COURSE

(choice of one)

Ahi Tuna Tartare

Winter citrus, scallions, avocado, crispy shallot

Persimmon and Burrata

Garden greens, blood orange, pomegranate, aged balsamic

2023 IMPENSATA, "CIMINELLI VINEYARD," SAUVIGNON BLANC

SECOND COURSE

(choice of one)

Potato Leek Soup

Lemon crème fraîche, Regiis Ova caviar, chive oil

Seared Scallops

Roasted salsify, honey braised endives, salsa verde

2022 CHRISTIAN MOREAU, "VAILLON," CHABLIS PREMIER CRU

MAIN COURSE

(choice of one)

Parsley Crusted Halibut

Creamy celery root, romanesco and clamshell mushroom hash, red wine sauce

Black Angus Beef Tenderloin

Garden kale, truffle potato, Farm root vegetables

2019 THE MASCOT, CABERNET SAUVIGNON

DESSERT

Bûche de Noël

Dark chocolate gâteau, caramel cremeux, Babibe milk chocolate mousse

2009 SMITH WOODHOUSE, LBV PORT

ALEJANDRO AYALA

Estate Chef

JOSE SANDOVAL

Sous Chef - Forum

ERIN LOVELACE

Pastry Chef



MEADOWOOD

Napa Valley



RELAIS &
CHATEAUX