

FORUM

CHRISTMAS EVE 2025

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

ESTATE WINE PAIRING \$95



APERITIF

2012 DOM PERIGNON, BRUT

FIRST COURSE

(choice of one)

Persimmon Salad

Winter greens, spicy candied pecans, Sonoma goat cheese, pomegranate vinaigrette

Ricotta Gnocchi

Porcini foam, crispy prosciutto

2021 SCHÄFER-FRÖHLICH, RIESLING FRÜHLINGSPLÄTZCHEN

SECOND COURSE

(choice of one)

Seared Squab

Nutmeg butternut squash purée, buckleberry sauce

Lobster Risotto

Herb mascarpone, winter truffle

2020 DOMAINE DENIS MORTET, "LES LONGEROIES," MARSANNAY

MAIN COURSE

(choice of one)

Black Angus Ribeye

Braised winter greens, potato gratin, honeyed carrots, Cabernet sauce

Seared Striped Bass

Estate olive oil Yukon potato purée, mini Farm vegetables, Meyer lemon caper sauce

2020 ARIETTA, "HUDSON VINEYARD," MERLOT

DESSERT

Eggnog Mousse

Gingerbread gâteau, caramel cremeux, candied orange

2011 ISOLE E OLENA, "VIN SANTO DEL CHIANTO CLASSICO"



ALEJANDRO AYALA

Estate Chef

JOSE SANDOVAL

Sous Chef - Forum

ERIN LOVELACE

Pastry Chef



MEADOWOOD

Napa Valley



RELAIS &
CHATEAUX