

FORUM

NEW YEAR'S EVE 2025

\$200 PER PERSON • 125 PER CHILD (AGES 4-12)

ESTATE WINE PAIRING \$145

FIRST COURSE

(choice of one)

Hamachi Crudo

Yuzu kosho, radishes, crème fraîche, Regiis Ova caviar

Akaushi Beef Tartare

Shallots, Farm herbs, roasted garlic aioli, grilled bread

2012 DOM PERIGNON, BRUT

SECOND COURSE

(choice of one)

Maine Lobster Bisque

Pickled fennel, crispy leeks, winter truffle

Little Gem Salad

D'Anjou pears, bacon lardons, candied walnuts, Midnight Moon cheese, aged balsamic

2019 DOMAINE VIOLOT-GUILLEMARD, "LES MEIX CHAUAUX"

THIRD COURSE

(choice of one)

Dungeness Crab Tortellini

Endive salad, Meyer lemon tarragon sauce

Duck Confit

Sweet potato cranberry jam, Pinot Noir reduction

2023 WILLIAMS SELYEM, EASTSIDE RD. NEIGHBORS PINOT NOIR

MAIN COURSE

(choice of one)

Seared John Dory

Stewed cherry tomatoes, olives, pearl onions, preserved lemon, caper sauce

Braised Short Ribs

Bacon truffle potato, maitake mushrooms, Farm vegetables, Cabernet sauce

2019 THE MASCOT, CABERNET SAUVIGNON

DESSERT

Baked Alaska

Meadowood Estate olive oil cake, cassis gelato, salted chocolate ice cream, meringue

SMITH WOODHOUSE 20 YEAR TAWNY PORT

ALEJANDRO AYALA

Executive Chef

JOSE SANDOVAL

Sous Chef

ERIN LOVELACE

Pastry Chef



MEADOWOOD

Napa Valley



RELAIS &
CHATEAUX