



FORK AND BOTTLE

Ponysaurus

June 22nd, 2017 6:00pm

AMUSE BOUCHE

START

CITRUS MARINATED BLUE CRAB
baby beets, jalapeño, pearl onion
berguard

TASTE

POPCORN SWEETBREADS
sungold tomatoes, black garlic, pecan
IPA

LAND

RABBIT ROULLADE
prosciutto, thumbolina, barley
scottish

SUPPER

HERITAGE PORK
sorghum, creamed corn, truffle
don't be mean to people

SWEET

TIRAMASU
marscapone, coffee, ladyfingers
imperial stout

CHEF THOMAS CARD
& COLLABORATIVE
FORK AND BOTTLE 2017
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* these items are served raw or undercooked.
please note that consuming raw or
undercooked meats, poultry, seafood
and eggs may increase your risk of food borne
illness.