



FORK AND BOTTLE

Champagne Lombard

August 24th, 2017 6:00pm

AMUSE BOUCHE

START

BUTTER POACHED LOBSTER WITH CONFIT PEACH
BROWN BUTTER ALMONDS

*Brut Nature Grand Cru
Blanc de Blancs*

TASTE

CURED YELLOW TAIL WITH CORN PUDDING
BUTTERMILK ESPUMA

Extra Brut Premier Cru

SUPPER

BACON WRAPPED PORK SHANK WITH CHERRY
CHARRED ROMANESCO AND WALNUT

Brut Rosé Premier Cru

SWEET

COMPRESSED LOCAL MELONS WITH WHITE
CHOCOLATE CREMUEX AND COTTON CAKE

*Brut Nature
Le Mesnil sur Oger Grand Cru*

CHEF THOMAS CARD
& COLLABORATIVE
FORK AND BOTTLE 2017
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TWITTER@THOMASCARD

* 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.