

HAPPY NEW YEAR!



START

ROAST DUCK

chestnut, blackberry, kumquat
2014 *Left Coast Cali's Cuvee, Rickreall, OR*

SMOKED OYSTER

salsify, mache, hazelnut
2015 *Marchetti 'Tenuta del Cavaliere' Verdicchio, Marche, ITA*

TALLEGIO AGNELLOTI

parsnip, orange, shiitake
2014 *Colette Regnie Vieilles Vignes, Beaujolais, FRA*

TASTE

ARTISAN LETTUCE

brussels sprout, pecorino, pomegranate
2014 *A. Coroa, Godello, Valdeorras, Galicia, ESP*

SUPPER

SEARED SCALLOP

coconut, kohlrabi, black quinoa
2015 *Lioco, Sonoma County, CA*

PORCHETTA

mustarda, porcini, sweet potato
2015 *Maude, Central Otago, NZL*

VENISON

rutabaga, bacon, thumbelina
2015 *Ravines Cabernet Franc, Finger Lakes, NY*

ABALONE MUSHROOM

cashew, parsnip, bloomed raisin
2014 *Thevenet & Fils "Clos de L'ermitage," Cuvee Vieilles Vignes, Maconnais, FRA*

SWEET

S'MORES

almond brittle, marshmallow
Fonseca 10Yr Tawny

TROPICAL NAPOLEON

kiwi, passion fruit, pineapple
2015 *Royal Tokaji Mad Cuvee*

EGG NOG CRÉME BRULÉE

short bread, meringue
2010 *Saint Vincent Sauternes*

CHEF THOMAS CARD
& COLLABORATIVE
NEW YEAR'S EVE 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.*

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