



FORK AND BOTTLE

*Featuring the wines of
Schrekckbichl-Colterenzio
with Honored Guest
Becky Vuolo-Paglia*

March 28th, 2018 6:00pm

1st

BUTTER POACHED PRAWNS WITH CONFIT RHUBARB
AND BROWN BUTTER ALMONDS
cannellini bean, cipollini onion, fresno chili

2017 Pinot Bianco 'Cora'

2nd

PROSCIUTTO WRAPPED RABBIT WITH ROSEMARY GRITS
AND DRIED APRICOT
juniper, broccolini, maitki, basil

2016 Pinot Nero

3rd

BRAISED SHORT RIB WITH POMEGRANATE
AND BLACK RADISH
potato, mustard, pearl onion, cashew

2015 Lagrein Reserva 'Mantsch'

Dessert

ELDERFLOWER PANNA COTTA
WITH JUNIPER INFUSED APPLES
lemon, vanilla, raspberry

2017 Pinot Grigio

CHEF THOMAS CARD
& COLLABORATIVE
FORK AND BOTTLE 2018
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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.