



FORK AND BOTTLE

St. Innocent Winery, Willamette Valley, OR

April 11th, 2017 6:00pm

AMUSE BOUCHE

START

CURED OUTER BANKS SCALLOPS

asparagus, pork lardo, local honey

2014 St. Innocent, Temperance Hill Vineyard, Chardonnay

LAND

MAPLE LEAF FARMS SMOKED DUCK BREAST

sunchoke, pickled blackberries, vanilla

2014 St. Innocent, Temperance Hill Vineyard, Pinot Noir

SEA

GRILLED NORTH CAROLINA SWORDFISH

fennel, sweet potato, soubise

2014 St. Innocent, Shea Vineyard, Pinot Noir

SUPPER

TRIO OF BEEF

romanesco, chicory, sherry

2014 St. Innocent, Momtazi Vineyard, Pinot Noir

SWEET

COFFEE AND DONUTS

cinnamon, milk, chocolate

Dessert Cocktail: Counting House Coffee Tonic

Cinnamon & Coffee Tincture

Rye Whiskey

**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.