



AMUSE BOUCHE

CHEF'S CHOICE

TASTE

CHARRED ASPARAGUS

morel mushrooms, poached egg
2014 Lioco, Sonoma County, CA

SMOKED DUCK BREAST*

pickled strawberry, snowpeas, cippolini
2015 Clos Troteligotte Malbec Rosé, FRA

CHILLED PEA SOUP

lemon, pearl onion, crème fraîche
2013 A. Coroa, Godello, Valdeorras, SPA

SALT BAKED CELERY ROOT

snow peas, truffle, sherry
2015 Badenhorst, 'Secatuers' Chenin Blanc, Swartland, ZAF

DINNER

SEARED MONKFISH

cauliflower, capers, brown butter
2010 Benito Santos 'Santos Pago de Xoan' Albarino, Rias Baixas, SPA

GRILLED STRIP STEAK*

yukon gold, asparagus, morels
2013 Cousino-Macul 'Antiguas Reservas' Central Valley, CHL

PAN ROASTED SCALLOPS

celery root, fava beans, spring onion
2015 Marchetti 'Tenuta del Cavaliere' Verdicchio, ITA

SPINACH CRESTO DE GALLO

ramps, white asparagus, parmesan
2012 Domaine Eden, Santa Cruz Mountains, CA

ROTISSERIE POULET ROUGE

sorghum, basil, rhubarb
2013 Colette Regnie Vieilles Vignes, FRA

SWEET

PAVLOVA

strawberry, passion fruit, mint
2015 Lubin Late Harvest Vouvray, FRA

RHUBARB CRÈME BRULÉE

lemon cream, honeycomb
2011 Chateau Pierre-Bise, FRA

HAZELNUT OPERA TORTE

chocolate, buttercream, coffee ice cream
Fonseca 10 year Tawny Port, PT

SEASONAL SORBETS

Eden Heirloom Ice Cider, CAN

CHEF THOMAS CARD
& COLLABORATIVE

MOTHER'S DAY & GRADUATION WEEKEND 2017
FOLLOW ON INSTAGRAM & 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.