



FORK AND BOTTLE

Starpoint Brewing

October 19th, 2017 6:00pm

1st

Salmon Tartar

sunchoke, oats, sea bean, pecan, finger lime

KingadaNorf (Oatmeal Pale)

2nd

Crab Salad

citrus gelle, whipped yogurt
cashew, delicata squash, mustard, akura roe

Dirty D (American IPA)

3rd

Roasted Pork Loin

sweet potato gnocchi, braised cabbage
brussel sprouts, dates, oyster mushroom, bacon

I Yam What I Yam (Spiced Sweet Potato Ale)

Dessert

Toffee Custard

dark chocolate, lemon curd
blackberry, hazelnut

Da Bull (Dopplebock)

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.