

HAPPY HOLIDAYS!



CHEF THOMAS CARD
& COLLABORATIVE
CHRISTMAS EVE 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.

START

SEARED TUNA
pear, masago, ginger peanut sauce
NV Jean-Claude Thevenet Blanc de Blancs Brut, FRA

BEEF TARTARE
egg, truffle, parmesan
NV Chateau Durandiere, Cabernet Franc, Loire Valley, FRA

ROASTED PARSNIP
kabocha, hazelnut, black trumpet mushroom
2014 Thevenet & Fils "Clos de L'Ermitage", Maconnais, FRA

TASTE

WILD MUSHROOM SOUP
pecan, madeira, pearl onion

SUPPER

ACORN-CRUSTED COD
potato, radish, meyer lemon
2015 Lioco, Sonoma County, CA

ROTISSERIE HEN
truffle kasha, leeks, pecan
2014 Colette Regnie Vieilles Vignes, Beaujolais, FRA

SHORT RIB
brussels sprout, hazelnut, Cipollini
2011 D'Arenberg 'The Laughing Magpie' McLaren Vale, AUS

BEET BOGATINI
62 degree egg, walnut, truffle crème
2014 Montenidoli Fiore, Vernaccia di San Gimignano, Tuscany, ITA

SWEET

COCONUT MOUSSE
dark chocolate, lime
Cocchi Barolo Chinato

GINGER BREAD
cream cheese, pistachio, cherry
Eden Ice Cider, Newport, VT

EGG NOG CRÉME BRULÉE
short bread, meringue
Fonseca 10 year Tawny Port