



FORK AND BOTTLE

*Featuring the spirits of
Social House Vodka
and benefiting the Animal Protection
Society of Durham*

Thursday, August 16th, 2018 6:00pm

Amuse Bouche

confit chicken, patty pan squash, smoked butter
beggar's purse

1st

COMPRESSED MELON WITH CURED YELLOWTAIL
AND WHIPPED SUDACHI
pistachio, yogurt, fresno chili, mint

2nd

HEIRLOOM TOMATO WITH BEEF CARPACCIO AND
SMOKED BURRATA
grissini, castlevatrano olive, caper berries, olive oil

3rd

SMOKED PHEASANT WITH ROASTED BLUE CORN
POLENTA AND GRILLED OKRA
corn, cherry, sherry, hazelnut

Dessert

DARK CHOCOLATE AND CARAMEL MOUSSE WITH
DEHYDRATED VANILLA MILK FOAM
Almond, raspberry, coffee, sea salt

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.

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