

Summer Season

To Start

Smoked Scallops

juniper • brown butter vinaigrette

Appetizer

Poached Lobster

baby turnip • confit fennel • chickpeas • onion broth

Main

Poached Cod

breakfast radish • shellfish nage

or

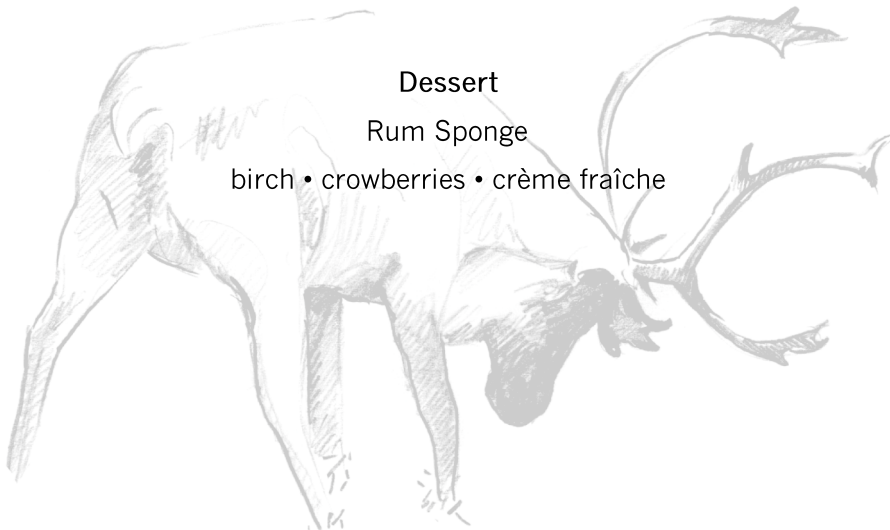
Moose Ribeye

glazed beets • grilled leek • beet jus

Dessert

Rum Sponge

birch • crowberries • crème fraîche



There is no tipping at Fogo Island Inn.

A portion of Inn sales (15%) is shared among employees as part of their compensation.

Summer Season | Friday, 12th July 2019

Vegetarian

To Start

Chilled Fennel Bulb
smoked cream • sumac • hazelnut vinaigrette

Appetizer

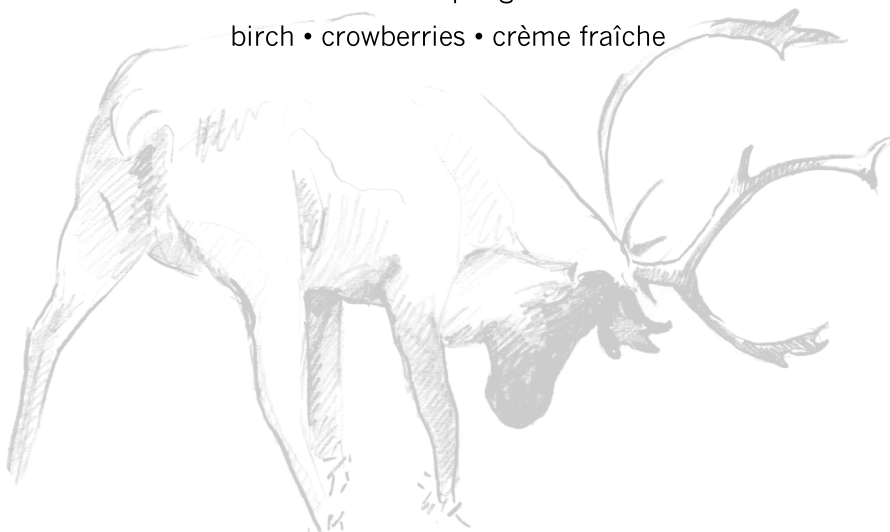
Sunchoke Dumpling
chickweed • onion broth

Main

Braised Cauliflower & Radish
toasted seeds • marinated tofu • barley miso broth

Dessert

Rum Sponge
birch • crowberries • crème fraîche



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Dig in to an idea.

The food on your plate embodies a commitment to place — a commitment to Fogo Island. This Inn was built to hold on to what we know — to carry forward our culture, history, and traditions.

But it is not a museum. We want to find “new ways with old things.” We optimize for community benefit by using social business and a new model for philanthropy to provide economic nutrition to our communities.

Fogo Island Inn is owned by a charity called Shorefast. 100% of the profits from the Inn go back to Shorefast to feed its charitable programs. There is no private financial gain.

This is more than an Inn; it is a place with social purpose.