

Berry Season
Sample Supper Menu

TO START

Mussels

cucumber vinaigrette • fennel

Sugar Snap Peas

tomatoes • aioli • seaweed

Chilled Snow Crab

kohlrabi • goat yogurt

Heirloom Radish

vodka creme fraiche • sturgeon caviar • quail egg

APPETIZER

Northern Black Pudding Ravioli

sweet peas

Grey Owl Cheese

rhubarb • confit peaches • walnut

Rooster Pâté en Croute

runner bean salad

Slow Cooked Cod

potato butter • caviar • spring onion

MAIN

Pan Seared Pork Loin

crushed chickpeas • onion jus • roasted peppers

Confit Halibut Collar

greens • baby beets

Salt Water Lamb

zucchini • butternut squash

Roasted Duck Breast

carrots • lavender • almonds



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TO FINISH

Black Currant Soufflé
hazelnut anglaise

Chocolate Pavé
blueberries • buttermilk

Ginger Beer Foam
seabuckthorn granita • milk jam

Le Riopelle de l'Isle
soft cow's cheese • Quebec • pasteurized

Tete De Moine
medium firm cow's milk cheese • Switzerland • unpasteurized





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.