

Spring | April 1st - May 31st

TO START

Cod Cheek
dandelion • burnt onion

Turnip
brown butter • baby shrimp

Breakfast Radish, Rhubarb and Daikon
chamomile vinaigrette

Duck Pate en Croute
pickled currants

APPETIZER

Snow Crab
lettuce sauce • vanilla • apple

Roasted Beets
marinated yoghurt • goats feta

Lobster Knuckle
parsnip • black mustard seed

Duck Consommé Royale

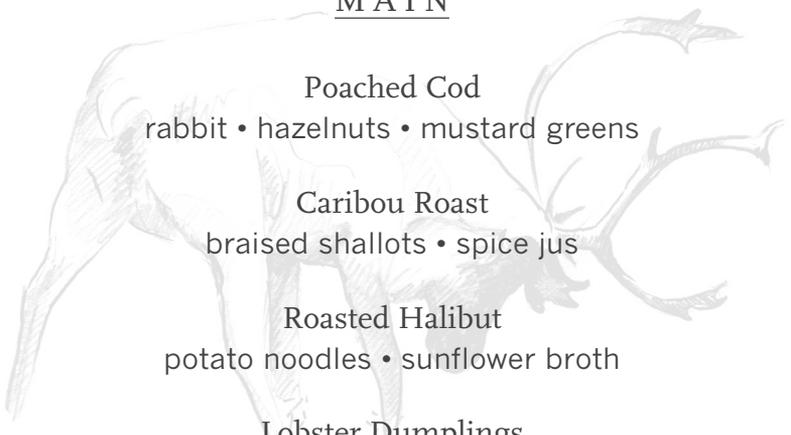
MAIN

Poached Cod
rabbit • hazelnuts • mustard greens

Caribou Roast
braised shallots • spice jus

Roasted Halibut
potato noodles • sunflower broth

Lobster Dumplings
spring vegetables





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.

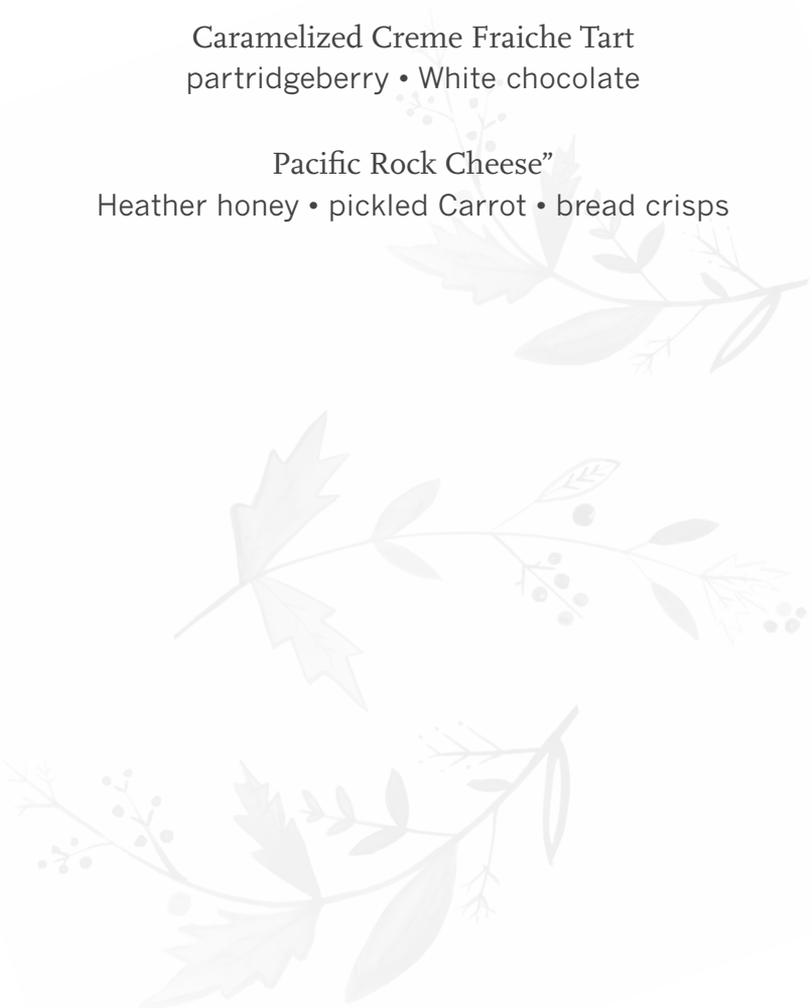
TO FINISH

Dark Chocolate and Honey Terrine
Cardamom ice cream

Apples and Blueberries
spruce • vanilla cream

Caramelized Creme Fraiche Tart
partridgeberry • White chocolate

Pacific Rock Cheese”
Heather honey • pickled Carrot • bread crisps





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