

Summer Season | July 1st - August 31st

## TO START

### Beet

herring • horseradish • yoghurt

### Oysters

seabuckthorn • oyster leaf

### Chilled Pea Soup

mint • caviar • creme fraiche

### Halibut Ballontine

partridgeberry vinaigrette • halibut crisps

## APPE TIZER

### Rabbit

yellowfoot chanterelles • little dumplings • confit garlic

### Bulger Wheat Porridge

red wine • shallot puree

### Monkfish Cheeks

tempura • herb pesto

### Mussel Nage

poached leeks • espelette

## MAIN

### Duck Breast

duck jus • braised white cabbage

### Poached Monkfish

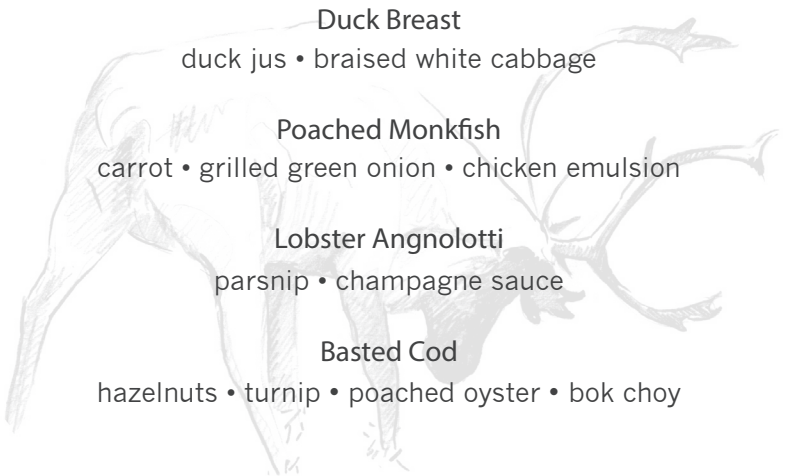
carrot • grilled green onion • chicken emulsion

### Lobster Angnolotti

parsnip • champagne sauce

### Basted Cod

hazelnuts • turnip • poached oyster • bok choy



There is no tipping at Fogo Island Inn.

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



## 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

Hazelnut and Chocolate  
apple • rhubarb

Berries and Elderflower Sabayon  
coconut • almond

Goat Milk Tart  
haskap berry • cider cream

'Le Pizy' Cows Milk Cheese  
rhubarb • bread crisp





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