Trap Berth Season | June 1st - June 30th

### TO START

Lobster Carpaccio pickled carrots

Roast Beets cheese curds • burnt onion • leek emulsion

> Herring Tartar sauce verte • apple • vanilla

Scallops lemon jam • sesame • cabbage

#### APPETIZER

Baby Greens hazelnut praline

Sheep Belly Scrumpets juniper sauce

Scallop Soup new poatato • spruce

Newfoundland Rabbit cornmeal pudding • foraged greens • port

#### MAIN

Lamb Rump parsnip • stinging nettle

Pan Roast Cod beet • apple • sauce brandade • leek

Brisket and Foie Gras Dumpling chanterelles • oyster nage

Lobster beets • potato butter



# 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

Goat Milk Bavarois almond • rhubarb

Apples & Blueberry earl grey • yogurt

Caramel Tartlet partridgeberries • creme fraiche chantilly

Bonnechere Cows Milk Cheese wildflower honey • pickled carrot • seed crisp



# 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.