



Sample Winter Menu (December 1 - February 28)

To start

Snow crab (Leeks ~ sea lettuce)
Moose tartare (Partridgeberry ~ kale chips)
Hare presse (Kale ~ salted blueberry)

Appetizer

Sunchoke (Hazelnut vinaigrette ~ confit chicken)
Mushroom and barley risotto (Yellow foot mushrooms ~ epoisses cheese)
Squash and roast onion (Little dumplings ~ pumpkin seeds)

Main

Roasted cod (Fire baked cabbage ~ seaweed broth)
Poached halibut (Smoked tomatoes ~ lobster cream)
Salt water lamb (Pan seared salsify ~ capers)

To finish

Dark chocolate ganache (Partridgeberry ~ malt)
Coconut cream pie (Hemp ~ almond ~ lime)
Caramel mousseline (Apple ~ chamomile)
"Cashel blue" (Semi-soft cow's milk ~ ireland ~ pasteurized)
"Robiola" (Soft cow's milk ~ italy ~ pasteurized)

Dig in to an idea...

Fogo Island Inn

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.