



2017  
@ nicole's café  
Fogo Island

For You to Celebrate .....

Amuse-bouche  
Local Salt cod fritter with Partridgeberry mayo

Our five course dinner

Crispy Fogo Island cod tacos in a soft tortilla shells, partridgeberry salsa  
with fennel & green onion slaw

Salad with mixed greens, blueberry vinaigrette, goat cheese and roasted walnuts

growlers handcrafted strawberry rhubarb sorbet

Housemade Pappardelle with Lobster

Margaret's Molasses Partridgeberry Jam Tart  
Served with handpicked berry coulis and growlers handcrafted jam tart ice cream

