



Summer Season | Saturday 3rd August 2019



To Start

Strawberry Soup

yogurt foam • shaved green strawberries • beach pea flowers

Appetizer

Roasted Baby Carrots

lovage • crispy cured lamb • seabuckthorn purée

Main

Grilled Rib of Beef

barley glaze • braised greens • parsnip purée • mushroom jus

or

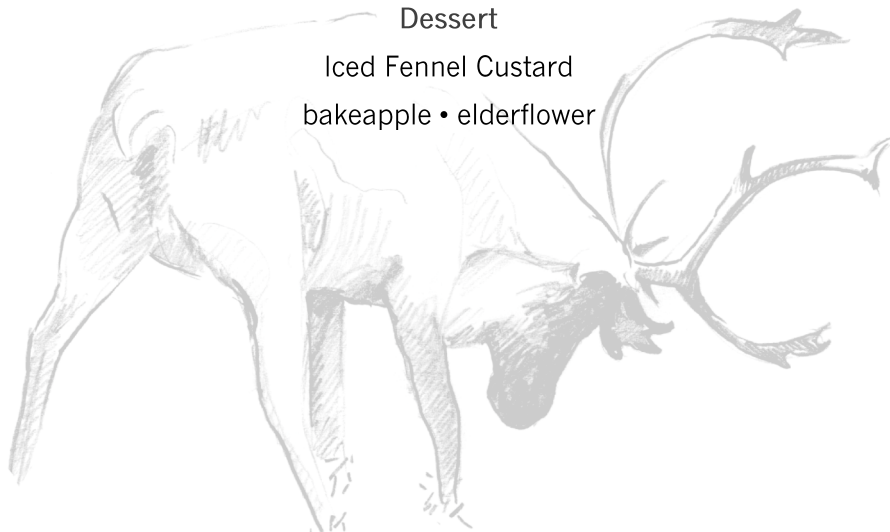
Pan Seared Scallops

soused rhubarb • celery nage • scallion oil

Dessert

Iced Fennel Custard

bakeapple • elderflower



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.