

FIRST

GLASSBLOWER HERRING
trout roe
västerbotten cheese
peanut potato

MAINE LOBSTER AND PEEKYTOE CRAB
sea urchin
cucumber
dill mayonnaise

AMERICAN LÖJROM
yellow foot chanterelles
lemon brioche
sour cream

CREEK STONE FARM STEAK TARTAR
paddlefish caviar
salsify
nasturtium emulsion
(\$10 supplement)

SECOND

GRAVLAX 37°C
citrus
petite spinach
hovmästar sauce

HEN OF THE WOODS MUSHROOMS
la ratte potato
hazelnuts
västerbotten cheese beurre blanc

BRAISED SHORTRIB "KALOPS"
foie gras
pickled beet
allspice jus
(\$10 supplement)

JUNIPER-SMOKED SWEETBREADS
shiitake mushroom
milk-poached garlic
apple cider juniper jus

THIRD

NORDIC SEAFOOD
diver scallop and shrimp
sea urchin emulsion
ocean bouillon

STEAMED CHATHAM COD
heirloom egg
anchovies-glazed root vegetables
horseradish

ROASTED COLORADO LAMB DUO
foie gras
sweet potato
mustard glaze
(\$10 supplement)

CHARRED BERKSHIRE PORK
pickled cipollini onion
pommes anna
rosehip jus

FOURTH

SALMONBERRY TRIO
macadamia snow
sour cream panna cotta

BAKED GOAT CHEESECAKE
pistachio powder
skyr
port wine ice cream

MOLTEN CHOCOLATE CAKE
apple panna cotta
caramelized hazelnuts
rosemary ice cream

SELECTION OF CHEESES
fruit and nut bread
local clover honey
fig jam
(\$5 supplement)

FOUR COURSES 89PP

SEVEN COURSE CHEFS TASTING MENU 115PP WINE PAIRING 75PP
available for the table, served until 10pm.

EXECUTIVE CHEF MARCUS JERNMARK
PASTRY CHEF EMMA BENGTTSSON

A 20% gratuity will be added for parties of six or more.