

AQUAVIT

Winter Restaurant Week 2011

Menu

First

SWEDISH STEAK TARTAR

horseradish, pickled beets, mustard

or

GLASSBLOWER HERRING

bleak roe, red onion, sour cream

or

HOT-SMOKED GOAT CHEESE SALAD

caramelized walnuts, apple and thyme vinaigrette

Second

PEPPER-SEARED MACKEREL

porcini creamed cabbage, red wine mustard

or

BERKSHIRE PORK BELLY

whipped yukon gold potato, charred cipolin, truffled porter

or

CREAMY CELERAIK BARLEY

hen of the woods mushrooms, almond vinaigrette

Third

ARCTIC CIRCLE

lingonberry "vargtass" sorbet, salted pistachios

or

HAZELNUT PRALINE TERRINE

apple compote, hazelnut sherbet

Lunch \$24.07 per person

Dinner \$35.00 per person