

## **Lunch - \$15**

First Course: Choice of Sallad or Soppa

Figgy Green Bean – Green Beans, Toasted Walnuts, Danish Blue Cheese & Fig Dressing

Lavender Beet – Lavender Goat Cheese, Roby Beets, Golden Beets & Orange Dressing

Carrot Sallad – Carrot Ribbons, Horeseradish Cream, Aquavit Soaked Raisins & Pickled Onion

Second Course

Any Smørrebrød (open sandwich) \*vegetarian options

Third Course

Housemade Buttermints

## **Dinner - \$33**

Mumsa (small bite)

Goat Cheese Potato Cake with Apple, Celery & Salmon Roe

First Course Choice of Carrot Sallad or Soppa

Carrot Sallad – Carrot Ribbons, Horeseradish Cream, Aquavit Soaked Raisins & Pickled Onion

Petit Smörgåsbord for Two – A smaller version of our Signature Charcuterie Børd

Second Course

Norwegian Boil – Seafood Stew with Potatoes & Fennel Broth, Bay Mayonnaise, Pumpernickel Baguette

Wild Mushroom Strudel – Puff Pastry, Sherry Roasted Mushrooms & Vegetables, Akvavit Cream & Glögg Reduction \*vegetarian

Swedish Meatballs – with Akvavit Cream, Mustard Mashed Potato, Lingonberry & Cucumber Salad

Third Course

Cloudberry Layered Cheesecake – White Cake, Cloudberry Cheesecake, Cloudberry Buttercream