

A LA CARTE

TO START

Snacks...\$16

to begin, per person

Bitter Salad...\$18

preserved blackberry, almonds, havgus

Beef Heart...\$22

salsify, dill, elderberry

Mackerel*...\$24

beef consommé, smoked bone marrow

Arctic Char...\$28

smoked peppers, brussel sprouts, skyr

Scallops...\$32

rutabaga, chestnuts, pine

Salt and Ash Baked Beet Root...\$24

caraway seeds, huckleberries (to share)

MAIN

Potatoes...\$32

red cabbage, pickled berries, dill

Cauliflower...\$34

black trumpet mushrooms, hay, mustard

Sablefish...\$42

sweet potatoes, peanuts, aged apple balsamic vinegar

Smoked and Roasted Halibut..\$90 (for two)

mushroom broth, angelica

Guinea Hen...\$58

sunchokes, nordic bbq, spicy greens

Dry Aged Beef...\$65

cipollini onions, celery root, onion jus