PASSPORT DINNER

This is the fourth and final leg of our semi-annual dinner series that takes you on an international adventure.

Tonight's menu features dishes that are inspired by ingredients & dishes from...

Sweden

First

Salander Sandwich

Our multigrain bread, served with Jarlsberg cheese, pickled red onion and dill mustard

Second

Grav Lax

Atlantic Salmon, house-cured, with orange zest, peppercorns & dill Sliced and served with caraway crackers & green onion cream cheese

~ or ~

Potato Pancake

Topped with a spoon of sour cream, lumpfish caviar & fresh chives

Third

Swedish Meatballs

Pork spiced with nutmeg, allspice and a hint of cardamom in a rich gravy served over mashed potatoes with a bit of lingonberry jam

~ or ~

Cod & Leek Stew

Wild-caught Atlantic Cod in a chowder of clam juice, stock and cream with leeks, potatoes & peas

Fourth

Princess Cake

Our version of a Swedish classic... layers of almond cake with raspberry puree and pastry cream with a bit of cardamom buttercream outside