



Oct. 5, 2018

All sales of food and drinks include Washington state sales tax.

Viking Feast

SERVING AT 5:30 & 7:30 P.M. • RESERVATION REQUIRED

Stockfish and butter

Pounded stockfish served with butter.

Malted herring in sour cream

Herring pickled in malt vinegar and barley syrup with Viking-era spices. Finished with sour cream. Best creamed herring ever.

Cabbages and greens

Cabbage, mustard, kale and chard greens simmered in duck fat, with onions, Viking-era herbs and spices.

Braised preserved pork and lamb

Your choice of pork, lamb or a combination that has been smoke dried after a saltwater brine. Slowly braised in skyr whey until spoon tender. Served with leek butter and skyr.

Viking duck

Duck prepared in the Viking method: first boiled and then roasted with a little honey. It comes out tender, flavorful and succulent, rather than greasy.

Barley and rye gröt

A mixed grain dish similar to risotto, made with smoked meat broth and a mix of alliums (onions, garlic, leeks, etc.) and root vegetables.

Barley cakes with blueberry skyr

Small flatbreads of freshly ground barley and rye topped with skyr and blueberries.

Braised apples

Apples braised with butter and a touch of honey. Simply delicious.

\$30.00