



Oct. 8, 2021

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

Viking Feast

SERVING AT 6 P.M.

Dinner

Viking-style pork: Slow simmered in a cauldron, sliced and then seared. Served with leek butter.

Viking-style greens

Barley flatbread with thick skyr and gravlax (salt-cured salmon)

Cod gröt: Chunks of cod cooked in whey with barley, rye and oats. Finished with sour cream and leek butter. Similar to a very thick chowder with lots of cod.

Viking-style greens

Barley flatbread with thick skyr and gravlax (salt-cured salmon)

Vegetarian: Broad beans and peas served with leek butter over barley.

Viking-style greens

Barley flatbread with thick skyr, dried fruit and nuts

Dessert

Cherry gröt with creamy skyr and toasted hazelnuts and honey

Music

Birgit & Phil Ages (Folk Voice Duo)

\$30 members • \$35 guests