



FONDE  EN 1843

KRUG

CHAMPAGNE

**AN AFTERNOON AT
THE CHANLER YURTS WITH KRUG**

KRUG

Krug Grande Cuvée 168ème Édition N/V

SMØRREBRØD

Custom Designed Canapés

Citrus Cured Salmon
pickled onion, apple mustard, radish, dill on rye toast

Lamb Tartare
shallot, salted capers, housemade beer mustard, caramelized onion bread toast

Smoked Whitefish Brandade
served warm with pickled lingonberry, cauliflowers, malt dressing

CULINARY ADDITIONS

Housemade Breads to be Enjoyed with Cheese & Charcuterie

Supplemental charge \$25 for an assortment of 3 or \$40 for an assortment of 5

Sauerkraut Rye Toast
housemade malted butter

Sea Salt Pretzel
cheese curd sauce

KRUG UPGRADE

Upgrade to a bottle of Krug Rosé 23ème Édition N/V

\$600

MENU



RATIONINGS OF DAILY BREAD

service of both breads upon arrival

Sauerkraut Rye Toast
housemade malted butter

Sea Salt Pretzel
cheese curd sauce

THE SHIPS RETURN FROM SEA

select one for the entire table

Citrus Cured Salmon
pickled onion, apple mustard, radish, dill

OR

Whole Roasted Haddock
lemon herb dressing, horseradish, potato cakes

BOUNTY OF COLD WINTER LANDS

select one for the entire table

Warmed Beets
slow roasted in embers with skyr, walnut, sweet and sour malt vinaigrette

OR

Cream Braised Potatoes
as a poutine with farmers cheese curd fonduta, braised game bird and jus

THE FEASTS AFTER THE HUNT

*all served family style with roasted root vegetables, warm potato horseradish salad, & cauliflowers

select one for 2 guests, two for 3 or more guests

Whole Roasted Chicken
OR

Crisp Turkey Wings & Legs
OR

Slow Cooked Oxtail Chili
OR

Cider Braised Applewood
Smoked Pork Belly

Braised Sausage Rope

DESSERTS

select one for the entire table

Coffee Kladdkaka
cranberries, citrus, whipped cream

OR

Æbelskiver
vanilla buns, cardamom spiced meyer lemon curd

