



VIKING FEASTS



Summon your inner Viking for one of Seattle's most unique dining experiences, our signature feasts! Be treated like a Jarl to celebrate a special occasion 'round our long, communal tables.

Feast proteins are accompanied by grilled seasonal veggies, grilled spiced corn ribs, potato wedges, rye bread, butter, & sauces. **At least five day advance notice required.**

RAINBOW TROUT (SERVES 2) - \$79

Whole roasted trout with salt, pepper, garlic & lemon. Served with Sandefjordsmor, a Norwegian butter sauce with lemon, dill, and chives

BEER CAN CHICKEN (SERVES 3) - \$109

Whole roasted chicken stuffed with a can of beer to make juicy and tender.

STUFFED RABBIT (SERVES 3) - \$149

Whole roast rabbit stuffed with savory porcini spiced barley risotto

THOR'S HAMMER (SERVES 4) - \$229

Massive braised bone-in beef shank

ROAST LEG OF LAMB (SERVES 8-10) - \$499

Whole black pepper-crusted roast leg of lamb

CRISPY PORK BELLY (SERVES 6-8) - \$299

Rind on pork belly with a crispy skin, rubbed in dijon

KING SALMON (SERVES 12-15) - \$659

Sustainably sourced whole King Salmon roasted with salt, pepper, garlic, & lemon. Served with Sandefjordsmor, a Norwegian butter sauce with lemon, dill, & chives.

WHOLE SUCKLING PIG (SERVES UP TO 30) - \$1269

Slow roasted suckling pig, brined overnight

*****Requires 10 Days Advance Notice*****

Learn more at www.skalballard.com

Schedule by emailing us at feasts@skalballard.com

Note we have a one check and 20% auto gratuity policy for all feasts. Skål!