

Chef Penner Supper Club

Beet

Beet carpaccio, chickweed, candied butternut, horseradish caviar, mustard aioli, goat cheese, sumac vinaigrette

Wild Mushroom & Lobster

Wild Mushroom ravioli, brown butter sauce, toasted pine nut, grilled lobster tail, parmigiana reggiano

Squash

Sous vide butternut squash, camembert cream, toasted heartnut, onion jam, fried sage

Rabbit

Rabbit terrine, prune mostarda, Jerusalem artichoke, cremini, green bean, carrot, red cabbage jam

Wild Boar

Sous vide fillet of boar, potato & sauerkraut puree, roasted raddicchio, fennel crisp, red wine jus

Apple

Apple frangipane tart, roselle, pumpkin spiced caramel, vanilla bean gelato