

Chef Penner

Supper Club



Eggplant

Eggplant beignets, fermented cashew, goat cheese mousse, black sesame

Jerusalem Artichoke

Sunchoke soup, smoked salmon tartare, fennel crisp, black garlic oil, fennel pollen

Cabbage

Roast caraflex cabbage, apple beurre blanc, caramelized onion & olive crumb, parsley

Guinea Hen

Sous vide breast, saffron risotto, black truffle butter, roast delicata squash, asparagus, tomato jam

Beef Tenderloin

Charcoal grilled beef tenderloin, Yukon gold & caramelized shallot, mustard braised leek, black pepper & cognac sauce, thyme

PearTart

Vanilla bean poached pear, heartnut, strawberry & champagne gel, sea buckthorn gelato