

Chef Penner

Supper Club



Chanterelle

Creamy chanterelle soup, crispy leek, caramelized cauliflower, parmesan, buckwheat crouton, thyme oil

Pumpkin

Yukon gold gnocchi, brown butter pumpkin puree, onion jam, beer soil, pepitas, aged balsamic

Cod

Sous vide cod, ratatouille, potato pave, fermented lobster mushroom, sauce moutarde

Cornish Hen

Cornish hen breast, confit leg roulade, caramelized fennel, pea & mint puree, chestnut ketchup, cider jus

Beef Rib

Red wine braised beef short rib, Roquefort Yukon gold mash, carrot & date puree, broccolini, black trumpet mushroom

Apple

Apple frangipane tart, pear & maple syrup parfait, gingerbread, seabuckthorn crisp, heartnut