



Supper Club
with Chef Nelson Penner
Dinner Menu

Wild Mushroom Agnolotti

porcini & Holmstead ricotta agnolotti, pine nut & sage
brown butter sauce, parmigiana reggiano

Sweet potato

sweet potato soup, pickled apple, bourbon caviar,
pumpkin seeds, sage

Scallop

pan seared scallop, sweet corn creme, poblano &
corn fritter, black garlic

Duck

duck carnitas tacos, curtido, avocado, queso fresca,
cilantro

Pork

sous vide pork tenderloin, caramelized onion, pickled
matsutake, potato, mustard, sweet corn foam

Raspberry

raspberry, white chocolate sponge, mascarpone,
hazelnut, frozen yogurt, champagne gel