

Chef Penner Supper Club

Morel

Goat cheese stuffed morel, poached asparagus, ramp sauce, pancetta

Fiddlehead

Braised leek & fiddlehead agnolotti, heartnut brown butter sauce, bresaola, parmigiana reggiano

Trout

Smoked trout chowder, yukon gold potato, sweet corn, fennel, fresh thyme

Chicken

Free range pan roast chicken breast, apple & mustard celeriac, morel, asparagus, chicken veloute

Beef Rib

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

Rhubarb

Ricotta cheesecake, maple poached rhubarb, sea buckthorn gel, hazelnut lace, ginger meringue