

Chef Penner Supper Club

Tomato

Heirloom tomatoes, burrata, kalamata olives, oakleaf lettuce, basil, roast garlic, micro basil, balsamic gastrique

Morels

Goat cheese & caraway fagottini, asparagus, garlic sautéed morel, spring onion sauce

Salmon

Salmon mosaic, compressed cucumber, confit cherry tomato, tomato consomme, buttermilk & dill

Pork Belly

Confit pork belly, caramelized fennel, pickled ginger, black garlic tofu, apple sauce

Lamb

Rack of lamb, blue cheese potato pave, garlic sautéed chard, chanterelle, pickled carrot, red wine jus

Strawberry

Buttermilk panna cotta, macerated strawberry, strawberry & champagne coulis, freeze dried strawberry, heartnut sponge, lemon gel