



*Supper Club*  
with Chef Nelson Penner  
*Dinner Menu*

**Lentil**

French lentil soup, prosciutto, pecorino & ricotta, lemon, carrot chips, basil

**Beet**

Goat cheese & apple mousse, roast beet, shallot, cabbage, pickled carrot, hazelnut, olive soil, creme fraiche

**Lobster**

Lobster tortellini, sweet corn cream, black trumpet, parmigiana reggiano

**Salmon**

Salmon mosaic, tomato tartare, fennel, balsamic caviar, buttermilk & dill, horseradish foam

**Duck**

Duck breast, curried kabocha squash & coconut, duck leg confit, pickled apple, red wine jus

**Rhubarb**

rhubarb, white chocolate, oatmeal sponge, hazelnut, angelica & buttermilk ice cream