



Supper Club
with Chef Nelson Penner
Dinner Menu

Asparagus & Morels

Asparagus, morels, sous vide egg yolk, hollandaise, crispy shallots, chervil

Beet

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

Artic Char

Pan seared char, fiddlehead risotto, crispy leeks, parsley oil & buttermilk

Chicken

Nashville hot fried chicken, chow chow, waffle, brussel sprout slaw

Beef

Wagyu brisket tacos, house made corn tortilla, avocado salsa verde, cotija cheese, grilled sweet **corn, pickled radish**

Rhubarb

Vanilla poached rhubarb, strawberry, oatmeal sponge, hazelnut crisp, meyer lemon gel, salted honey ice cream