



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

**Sweet potato**

sweet potato soup, pickled apple, bourbon caviar,  
pumpkin seeds, serrano chili foam, sage

**Wild Mushroom Agnolotti**

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

**Crab**

King crab cake, lemon butter, poached quail egg, micro  
mint

**Duck**

Duck confit, carrot juice risotto, chanterelle, pickled  
celeriac, red wine & cherry jus

**Hangar steak & Chips**

sous vide hangar steak, Yukon gold chips, black garlic  
aioli, chimichurri

**Pear**

wine poached pear, chaga cremeux, pistachio granola,  
raspberry sorbet, white chocolate snow