



Supper Club
with Chef Nelson Penner
Dinner Menu

Tomato

Fire roasted tomato bisque, caramelized onion, olive, ricotta, black garlic aioli, basil

Cauliflower

Curry roasted cauliflower, charred onion, haloumi, yogurt, pine nut, raisin

Shrimp Grits

Spicy grilled shrimp, aged cheddar grits, bacon, collards, king oyster mushroom

Chicken

Fried chicken, red red, roast sweet corn, Longspell Farm chorizo

Steak

Hangar steak, potato pave, parsnip puree, porcini duxelle, caramelized shallots, peppercorn sauce

Pear

Poached pear, chocolate & chaga cremeux, walnut tuile, meyer lemon gel, rosemary gelato, maple foam