

Supper Club
with Chef Nelson Penner
Dinner Menu

Wild Mushroom Ravioli

wild mushroom & Ran Cher cheese curd ravioli, pine nut
& sage brown butter sauce, parmigiana reggiano

Arancini

risotto, shishito romesco, caramelized leek, citrus aioli,
basil

Scallop

pan seared scallop, sweet corn cream, chanterelle,
collards

Chicken

fried chicken thigh, smoked potato cream, black
trumpet mushroom, wild greens

Pork

pork schnitzel, spaetzle, pickled red cabbage, onion,
apple

Pear

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