

Supper Club
with Chef Nelson Penner
Dinner Menu

Oysters

Cornmeal fried oyster, citrus mayonnaise, tobasco
caviar

Beet

Beetroot carpaccio, smoked mackeral, fennel confit, dill
creme fraiche, sweet pickled shallots, micro arugula

Ravioli

Winter squash and ricotta raviolis in a brown butter
sauce with figs , pecans and grana padano.

Artic Char

Pan roasted char, romesco, sweet corn & parmigiana
reggiano, serrano, green bean

Duck

Duck breast, duck confit croquettes,
cherry, smoked parsnip, heartnut

Pear

Poached pear, chocolate & chaga cremeux, heartnut
butter, rosemary gelato