

Supper Club
with Chef Nelson Penner
Dinner Menu

Tomato

Heirloom tomatoes, burrata, sundried olives, basil,
balsamic gastrique

Scallop

Pan roasted scallops, succotash, adobo sauce,
tomatillo

Nettle

Stinging nettle and house made ricotta ravioli, cured
egg yolk, hazelnut butter

Chicken

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

Filet of beef & chips

Sous vide beef tenderloin, Yukon gold chips, black garlic
aioli, chimichurri

Cherry

Macerated cherries, espresso frozen yogurt, apricot gel,
crisp almond sponge, chocolate soil