



BOGNER'S 4 COURSE \$35 MENU SUMMER FARM TO TABLE 2018

**Seasonally Inspired First Course
Chef's Appetizer to Share**

**Crispy Smoked Halibut Fritter
Pickled Cauliflower Parsley Mint Salad**

Or

**Classic Caesar Salad
House Cured Double Smoked Bacon
Parmesan Cheese**

Or

**Darin's Okanagan Greek Salad
Cawston Veggies Kalamata Olives
Lemon Marinated Feta**

Each Guest Chooses One Entrée

**Seared Artic Charr
Okanagan Vegetable Nappage
Potato Croquette Okanagan Vegetables**

Or

**Oak Barrel Smoked Pork Ribs
Crabapple BBQ Sauce
Shaved Garden Slaw House Cut Fries**

Or

**8oz New York Steak
Bacon Barley Parmesan Risotto Balls
Garlic Scape Jus
\$8 Supplemental Charge**

Darin's Choice of Dessert
To follow