



## **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