

BOGNER'S SMALL PLATES \$40 MENU 5 COURSE MENU SERVED FAMILY STYLE

All Guests at the Table Must Participate

\$40 per person plus tax plus tip
2oz Suggested Wine Pairing \$25 per person

FIRST COURSE

House made Charcuterie
Swedish Rye Bread
'Berryland' Black Berry Mustard

House Red Sangria

SECOND COURSE

Classic Okanagan Tomato Basil Salad
Bogner's Tomatoes Fresh Mozza Cheese
Herb Vinaigrette

Moraine Cliff hanger White 2016

THIRD COURSE

Sticky Asian Pork Belly & Crabapple Croquettes
Grilled Peach Maui Glaze
Cawston Yellow Beans & Pickled Mung Beans

Van Weston Vivacious 2016

FOURTH COURSE

Summer Flat Bread
Duck Confit & Smoked Duck Ham
Brie & Grilled Peach Drizzle
Barrel Grown Greens

Riverstone Malbec 2015

FIFTH COURSE

Van Weston Cherry Black Forest
GF Chocolate Ganache Cheese Cake

Roche Arome 2017