

# **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