



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

Seasonally Inspired First Course Chef's Appetizer to Share

Fall Barley Soup
Crispy Kale Crème Fraiche

Or

Classic Caesar Salad
House Cured Double Smoked Bacon
Parmesan Cheese

Or

Smoked Golden Beet Salad
Malbec Mustard Drizzle
Crumbled Blue Cheese

Each Guest Chooses One Entrée

Seared Duck Confit
Garlic Scape Pesto Jus House Cut Fries
Asian Fermented Plum Ketchup

Or

Line Caught Halibut
Lobster Mushroom Pesto
Fried capers in butter
Parmesan Potato Gnocchi

Or

Fall Braised Lamb Shank
Oven Roasted Roma Tomatoes
Crispy Onion Garnish
Mashed Potatoes
\$10 Supplemental Charge

Darin's Choice of Dessert
To follow