



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

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

Fall Escargot in Dill Butter

Onions Garlic Dill
Grilled Baguette

Or

Classic Caesar Salad

House Cured Double Smoked Bacon
Parmesan Cheese

Or

Crispy Asian Wontons

Pickled Bean Sprouts
Grilled Peach Hot Sauce

Each Guest Chooses One Entrée

Grilled Rosemary Chicken Breast

Darin's White Wine Cream
House Cut Spaghetti

Or

Seared Duck Confit

House Yoghurt & Chive Croquette
Fermented Asian Plum Ketchup

Or

Braised Boneless Short Rib

Crème fraîche Mashed Potatoes
Garlic Scape Braising Liquid
\$5 Supplemental Charge

Darin's Choice of Dessert
To follow