

*\$45 tax plus 18% gratuity*

**dine@bogners.ca**

**250 493.2711**

*Minimum 6 people*

*Vegan Options*



### **To Share**

Darin's Charcuterie

Red Wine Bresaola, Cognac Pate, Spicy Salami

Zucchini Relish, Crabapple Mustard, House Pickles

Bread Whipped Butter

### **First Course**

Beef Carpaccio

*Roasted Red Beetroot and Spiced Apple Mustard*

*Herb Crème Vinaigrette*

Or

Caesar Salad with Crispy Bacon

*and fresh shaved parmesan cheese*

*creamy house dressing*

Or

Roasted Fall Corn & Smoked Salmon Croquettes

*Apple Cauliflower Tabbouleh*

*Fermented Grilled Peach Emulsion*

### **Main Course**

*All mains served with Bogners Vegetables*

Seared Asian Spiced Duck Breast

*Smoked Beet and Potato Fritters*

*House fermented plum Ketchup*

Or

Triple A Alberta New York Steak

*Crispy Onions Whiskey Butter*

*Pan Roasted Potatoes Red Wine Demi Glaze*

Or

Herb Crusted Halibut

*Yukon Potato Gnocchi*

*Sherry Lobster Cream Sauce*

### **Dessert Options to follow**