



**BOGNER'S 3 COURSE \$25  
DINE OUT MENU 2019**

Suggested Wine Pairing Two Courses 4oz \$ 18

Each Guest Chooses One Appetizer

**Fall Plucked Herb Escargot**  
Lemon Garden Herb Sauce Bread for dipping

Or

**Classic Caesar Salad**  
House Cured Double Smoked Bacon  
Parmesan Cheese

**Paired with Inniskillin Dark Horse Chardonnay 2016**

Each Guest Chooses One Pasta  
House Made Fettuccini Dressed in either

**Red Wine Slow Braised  
Beef Short Rib Ragu**

**Paired with 8th Generation Cab Merlot 2016**

Or

**Chicken Fennel Frond Pesto**  
White wine Cream

**Paired with Vanessa Vineyards Viognier 2016**

**Dessert**

**Lemon Ricotta Fritters**  
House made Ricotta  
'Berryland' Raspberry Coulis

**Chef**

*Darin Peterson*