

BOGNER'S 3 COURSE \$35 DINE OUT MENU 2019

Suggested Wine Pairing Three Courses 2oz \$ 20

Each Guest Chooses One Appetizer

18 hour Braised Chicken Spezzi

Red Wine Poach Pear Relish
Red Rooster Malbec Syrup

Paired with River Stone Merlot 2016

Or

Golden Beet Carpaccio

House Cured Smoked Duck Ham
Pickled Blue Berries

Paired with 8th Generation Pinot Noir 2016

Or

Crispy Golden House Falafel

Mint Parsley Pickled Cauliflower Salad
Grilled Peach Drizzle

Paired with Roche Arôme 2017

Each Guest Chooses One Entree

Prosciutto Wrapped Chicken

Green Pea Risotto and Pan Jus

Paired with Deep Roots Gamay 2017

Or

Asian Tossed Crispy Pork Ribs

Local Organic Fermented Plum Ketchup
Warm Caramelized Cauliflower Salad

Paired with 8th Generation Cab Merlot

Or

Pan Seared Artic Charr

Root Vegetable Gratin Preserved Lemon Apple Pickle

Paired with Vanessa Vineyards Viognier 2016

Dessert

Dark Chocolate Ganache Cake

Vanilla Ice Cream Crème Anglaise
Van Weston Cherries Jubilee

Paired with Sumac Ridge Pipe