

BOGNER'S SMALL PLATES MENU

5 COURSE MENU SERVED FAMILY STYLE

All Guests at the Table Must Participate

\$45 per person plus tax plus tip
2oz Suggested Wine Pairing \$25 per person

FIRST COURSE

Sautéed Fresh Chorizo

Chickpea Puree Tahini Sauce
Garlic Fermented Honey Drizzle
Hand Pulled Flat Bread

Winter Orange Citrus Sangria

SECOND COURSE

Roasted Butternut Tabbouleh

Crispy Chickpeas Pickled Cauliflower
Lemon Tahini Sauce

8th Generation Classic Riesling 2017

THIRD COURSE

18 Hour Braised Chicken Spezzi

Tossed with Red Rooster Malbec Poached Pear Relish
Masa Matchstick Crisps

Moraine Vineyard Pinot Noir 2016

FOURTH COURSE

Far East Spiced Duck Breast

Van Weston Cherry Ginger Glaze
Fall Mushroom Risotto

Vanessa Vineyard Right Bank 2014

FIFTH COURSE

Classic Crème Brûlée

'Berryland' Raspberry Pâtes de fruits

Inniskillin Ice Wine