

# *Valentine's Loves*

## *Vegans at Bogners*

*4 course Vegan menu \$45 per person plus Tax plus Tip*  
*Chef's Wine Pairing 2oz Pour \$22 or 4oz Pour \$32*

### *Appetizer*

**BABY GEM SALAD**  
**RADICCHIO, SPARTAN APPLES,**  
**SHAVED FENNEL, CHIVES,**  
**DILL FAUX CRÈME FRAICHE DRESSING**

*Suggested Pairing*  
**MORAINE PINOT GRIS**

### *Chef Darin's Table Side Service*

**SECOND COURSE FOR COUPLES TO SHARE**

**WEST COAST VERSION OF JAPANESE STREET FOOD**  
**SMOKED GOLDEN BEET ROOT POKE OVER COOKED TO ORDER BALLS**  
**SLICED SCALLION PICKLED CAULIFLOWER SALAD**  
**KOMBUCHA EMULSION AND GRILLED PEACH DRIZZLE**  
**CRISPY FRIED ONION**

*Suggested Pairing*

**8TH GENERATION CLASSIC RIESLING**

### *Main Course*

**VEGAN SURF AND TURF**  
**SEARED AGED TRIPLE A MUSHROOM STEAK**  
**CRISPY ARTICHOKE "CRAB CAKES"**

*Suggested Pairing*

**VAN WESTON VINEYARDS V**

**DECADENT ACCESSORIES TO SHARE**  
**LOVE TINTED AVOCADO BEARNAISE SAUCE**  
**PURPLE BABY POTATOES**

### *Dessert Tasting Plate for Two*

**BURNT PEACH CRUMBLE CAKE**  
**WITH PASSION FRUIT CURD**  
**VEGAN BRÛLÉE WITH BERRY SALAD**  
**BLUEBERRY SORBET**

*Suggested Pairing*

**ELEPHANT ISLAND APRICOT DESSERT WINE 1 OZ**

**TWO DARK CHOCOLATE TRUFFLES TO FINISH**

please inform us of all allergies  
prices do not include taxes