

# Valentine's Loves Bogners

4 course menu \$54 per person plus Tax plus Tip  
Chef's Wine Pairing 2oz Pour \$22 or 4oz Pour \$32

## Appetizer

**CLASSIC CEASAR SALAD  
DOUBLE SMOKED BACON**

*Suggested Pairing*  
**INNISKILLIN DARK HORSE  
CHARDONNAY**

OR

**BABY GEM SALAD  
RADICCHIO, SPARTAN APPLES,  
SHAVED FENNEL, CHIVES,  
DILL 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  
AHI TUNA 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

**BOGNER'S HERB CRUSTED  
CEDAR PLANK SOCKEYE SALMON**

*Suggested Pairing*  
**DEEP ROOTS GAMAY**

OR

**BEEF FORESTIERE  
SEARED AGED TRIPLE A ALBERTA BEEF  
MUSHROOM RED WINE DEMI**

*Suggested Pairing*  
**VAN WESTON VINEYARDS V**

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

## Dessert Tasting Plate for Two

**BURNT PEACH MOUSSE  
WITH PASSION FRUIT CURD ON SHORT BREAD  
MINI CRÈME BRÛLÉE WITH BERRY SALAD  
STRAWBERRY ICE CREAM**

*Suggested Pairing*

**ELEPHANT ISLAND APRICOT DESSERT WINE 1 OZ**

**TWO DARK CHOCOLATE TRUFFLES TO FINISH**

we respectfully decline any menu changes  
please inform us of all allergies  
prices do not include taxes