



## BOGNER'S 3 COURSE \$35 MENU

*Option Wine Pairings 4oz per Course \$25*

Each Guest Chooses One Appetizer

### Classic Ceasar Salad

*Double Smoked House Cured Bacon Croutons*

Or

### Smoked Salmon Ravioli

*White Wine Cream Sauce  
Curried Corn Puree*

Or

### Crispy Short Rib Wontons

*Mint Parsley Pickled Cauliflower Salad  
Grilled Peach Drizzle*

### 8th Generation

*Classic Riesling 2016*

### Moraine Vineyards

*Cliffhanger White 2017*

### Deep Roots

*Gamay 2016*

Each Guest Chooses One Entree

### Prosciutto Wrapped Chicken

*Root Vegetable Gratin Molten Aged Cheese*

Or

### Slow Braised Lamb Shank

*Yukon Mash Cherry Demi*

Or

### Halibut baked in Fata Paper

*Green Chickpeas Warm Fennel  
Yukon Gold Potatoes  
House Persevered Lemon and  
Sun-Dried Tomatoes  
Supplemental Charge of \$8*

### River Stone Winery

*Stones Throw 2015*

### See Ya Later Ranch

*Ping blend 2016*

### Vanessa Vineyards

*Viognier 2017*

Dessert

### Dark Chocolate Mousse with warm Ricotta Fritters

*Vanilla Crème*

Mid Life Crisis 2013