

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 \$20 per person

FIRST COURSE

House Charcuterie

Plum Jam Malbec Mustard
Swedish Rye Bread

Winter Red Sangria

SECOND COURSE

Crispy Chicken Confit Drums

Fermented Grilled Peach Glaze
Chopped Winter Salad

SYLR Rover 2017

THIRD COURSE

Malbec Poached Pear Flat Bread

Double Smoked Bacon Toasted Hazelnuts
Blue Cheese Sour Cream Drizzle

JT Reserve Cabernet Sauvignon 2016

FOURTH COURSE

Rabbit Cannelloni

Ricotta Parsley Leek Root Vegetables
White Wine Cream Sauce

Mid Life Crisis 2013

FIFTH COURSE

Swirled Chocolate Raspberry Mousse

'Berryland' Raspberry with Dark Chocolate

House fermented Marigold Kombucha