

# 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

### Duck Ham Carpaccio

*Golden Beetroot Pickled Blue Berries  
House Smoked Duck Ham*

Or

### Crispy Herb Polenta

*House Made Double Hung Yoghurt  
New York Bolognaise*

### Jackson Triggs

*Reserve Pinot Grigio*

### Moraine Vineyards

*Cliffhanger White 2017*

### Inniskillin Dark Horse

*Chardonnay*

## Each Guest Chooses One Entree

### Bacon Braised Chicken

*House Smoked Bacon Root Vegetables Nage  
Parsley Butter Spätzle*

Or

### Sockeye Salmon

*Pan Seared Salmon with Crabapple Croquette  
Orange Roasted Fennel  
Brown Butter Vinaigrette*

Or

### Cherry Thyme Lamb Sausage

*Crabapple Mustard and Charred Peach Chutney  
Creamy Mash Potatoes*

Or

### 8oz AAA NY Strip Steak

*Loaded baked Potato Croquette  
Bacon Onion Jam  
Supplemental Charge of \$15*

### SYLRanch

*Ping Meritage 2016*

### Moraine Vineyards

*Gewürztraminer 2017*

### River Stone Estate Winery

*Malbec 2016*

### Sunrock Vineyards

*Illumina 2015*

## Dessert

### Eton Mess with Ricotta Fritters

*Summerland Raspberry and House made Yoghurt  
Crispy Lemon Meringue*

### 8th Generation

*Frizzante Confidence 2017*