

# **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 \$22 per person

### **FIRST COURSE**

#### **Mosaic Yoghurt Dip**

House Made Lemon Yoghurt  
Roasted Red Pepper Aioli  
Parsley Tabbouleh with Masa Chips

Winter Red Sangria

### **SECOND COURSE**

#### **Green Chickpea Salad**

Romaine Pickled Cauliflower and Feta  
Baby Green Chickpeas Roasted Red Pepper  
Green Goddess Dressing

Moraine Vineyards Cliffhanger White 2018

### **THIRD COURSE**

#### **Ahi Tuna Poke on Takoyaki Tableside**

Japanese Street Food Fritters  
Stuffed with Potato and Smoked Beetroot  
Topped with marinated Ahi Tuna

Riverstone Malbec 2016

### **FOURTH COURSE**

#### **Bogner's Asian Rice Stack**

Okanagan Berry and Red Wine Poached Pear  
Deep Fried Pork Belly Pickled Mung Beans  
Asian Marinated Grilled Chicken and Rice

SUNROCK Illumina 2016

### **FIFTH COURSE**

#### **Lime Tart with Strawberry Ice Cream**

8th Generation Frizzante Confidence 2017