

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

Charcuterie for One

*Rye Cracker Crabapple Mustard
House Cured Cold Cuts*

Or

House Smoked Sockeye Fritters

*Fall Corn Yukon Potato
Spicy Dip*

8th Generation

Riesling 2016

Van Weston Vineyards

Viognier 2017

Moraine Vineyards

Gewürztraminer 2017

Each Guest Chooses One Entree

Chicken Supreme

*Basil Pesto Fresh Ricotta Baby Tomato
House Semolina Fettuccini*

Or

Roasted Pork Tenderloin

Sauce Bearnaise

*Baharat Rubbed Tenderloin
Pan Roasted Potatoes*

Or

Pan Roasted Arctic Charr

*Warm Salad of Orange Roasted Fennel
Sundried Tomato and Pole Beans*

Or

8oz AAA NY Strip Steak

*House Fries Sauce Bearnaise
Supplemental Charge of \$16*

Van Weston Vineyards

Viognier 2017

River Stone Estate Winery

Merlot 2015

Moraine Vineyards

Gewürztraminer 2017

River Stone Estate Winery

Merlot 2015

Dessert

Spring Strawberry Short Cake

Vanilla Bean Ice Cream

Elephant Island Winery

Apricot Dessert Wine 2oz