

Bogner's Christmas Menus 2017

\$44 tax plus 18% gratuity

dine@bogners.ca

250 493.2711

Minimum 6 people

Vegan Options



To Share on Arrival

House Charcuterie
Red Wine Bresaola, Free Form Pate, Spicy Salami
Zucchini Relish, Fermented Rhubarb Mustard, Pickles
Bread Whipped Butter

First Course

Asian Duck Sausage and
Fried Broccoli Salad
cashews beet and apple

Or

Caesar Salad with Crispy Bacon
and fresh shaved parmesan cheese
creamy house dressing

Or

Lemon Poached Jumbo Prawns
Goats Cheese Croquette
Apple Cauliflower Tabbouleh

Main Course

All mains served with Bogners Vegetables

Oat Crusted Salmon
Bogner's Butternut Squash Gnocchi
Fall Pesto Parmesan Cream

Or

Carved Triple A Alberta Striploin
Black Pepper Green Herb Crust
Crispy Onions Whiskey Butter
Pan Roasted Potatoes Red Wine Demi Glaze

Dessert Course

Gluten Free Chocolate Ganache Cake
'Berryland' Raspberry Mousse
with Vanilla Bean Ice Cream

Or

Classic Cream Brûlée

\$30 tax plus 18% gratuity

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250 493.2711

Minimum 6 people

Vegan Options



Appetizers

Caesar Salad with Crisp Bacon
and fresh shaved parmesan cheese
creamy house dressing

Or

Roasted Persian Cauliflower Soup
caramelized onions raisins toasted pumpkin seeds
Lina's Farm Local Organic

Main Course

All mains served with Bogners Vegetables

Prosciutto Basil Wrapped Chicken Breast
Linguini in white wine cream sun dried tomato

Or

18 Hour Red Wine Braised Beef Short Rib Stew
fall vegetables yukons served with Biscuits and Horseradish butter

Or

Maui Ginger Glazed Salmon
sweet corn puree caramelized broccoli potato shoestrings

Or

Vegan GF Black bean falafel
Saffron Jeweled Rice
sesame crème

Desserts

Bogner's Matcha Green Tea Almond Cake
Pineapple Compote salt caramel whipped cream