

BOGNER'S \$35 MENU
5 COURSE MENU SERVED FAMILY STYLE

ALL GUESTS AT THE TABLE MUST PARTICIPATE

\$35 per person ++ 2oz Suggested Wine Pairing \$20 per person++

FIRST COURSE

Crispy Chicken Wontons
and Sweet & Sour Crabapple Dip

Moraine Pinot Gris 2016

SECOND COURSE

Roasted Golden Beet Carpaccio Whipped Ricotta Cheese
Blood Orange and Baby Kale Crispy Red Beet Garnish

River Stone Sauvignon Blanc 2016

THIRD COURSE

Sliced NY AAA Strip Steak on soured flatbread
Grilled Chopped Salsa Mixed Cheese
Splash of House hot sauce

Inniskillin Zinfandel 2014

FOURTH COURSE

Broken Italian Meatballs with Pappardelle
Shaved Parmesan Loose Walnut Pesto

See Yah Later Ranch Ping 2015

FIFTH COURSE

Jimmy Picked Naramata bench Spartan Apples
They Should have been Crabapples...
Michelle Learned from Crystal to make
Spartan Apple Tarte Tatin
Served with Warm Caramel and Vanilla Bean Ice Cream

La Stella Moscato D'Osoyoos 2013 1oz