

Bogner's V is for Vegan

Valentines Menu 2018 \$44++

Optional Wine Pairing 2oz \$12 4oz \$20

First Course Each Guest Picks One

Tenderloin of Golden Beet Carpaccio

*Malbec Mustard Pickled Cauli Crispy Rice Noodle
Spicy Asian Ferment*

Or

Grilled Eggplant and King Mushroom Involtini

*Lemon Mint Tabbouleh
Pecan Pesto*

Main Course Each Guest Picks One

All mains served with Bogners Vegetables

Walnut Portobello Wellington baked in Phyllo

*Warm Tangled Fennel Leek Potato Vinaigrette
House Persevered Lemon
Chopped Capers and Sun-Dried Tomatoes*

Dessert Course

Strawberries and Vream

*Coconut Chantilly Cream, Vegan GF Shortcake,
St Germain macerate strawberries*