

Bogner's Valentine's Menu 2018

\$50++ Optional Wine Pairing 2oz \$12 4oz \$20

First Course **Each Guest Picks One**

Tenderloin Beef Carpaccio

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

Or

Bacon Wrapped Scallops

*House cured Bacon Lemon Mint Tabbouleh
Beet Meringue*

Main Course **Each Guest Picks One**

All mains served with Bogners Vegetables

Dried Cherry & Thyme Stuffed Chicken Medallions

*Bogner's Truffle Mashed Potatoes
White Wine Cream Pan Jus*

Or

Black Cod baked in Paper

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

Or

Whole Rack Of Lamb

*Red Wine Smoked Plum Demi
Bogner's Truffle Mashed Potatoes
+\$12 supplementary charge*

Dessert Course

Dark Chocolate Mousse

*on Raspberry Vanilla Bean Bavarian cream
Blood Orange Jelly, Pink Meringue*

or

Strawberries and Cream

*Mascarpone Chantilly, Shortcake,
St Germain macerate strawberries,
lime meringue*