

BOGNER'S SMALL PLATES \$40 MENU 5 COURSE MENU SERVED FAMILY STYLE

All Guests at the Table Must Participate

\$40 per person plus tax plus tip
2oz Suggested Wine Pairing \$20 per person

FIRST COURSE

Vegan Roast Beet Root Hommous
Masa Corn Chips Tahini Sauce

Red Rooster Pinot Gris 2016

SECOND COURSE

Smoked Beet Thai Salad
Fennel Apple Fermented Cauliflower
Thai Rice Noodles

Moraine Cliff hanger Red 2015

THIRD COURSE

Malbec BBQ Sauce Tossed
Crispy GF Corn Quinoa Beignets
Pickled Mung Beans

Black Sage Merlot 2015

FOURTH COURSE

Vegan Buffalo Cauliflower Tacos with Cucumber Ranch
Served open faced with Roasted Red Pepper Pico
House Vegan Chipotle Cream

River Stone Cab Franc 2015

FIFTH COURSE

Spartan Apple Tea Cake
Vanilla Bean Ice Cream Plum Drizzle

Inniskillin Chenin Blanc 2015