

# **BOGNER'S 3 COURSE \$35 DINE OUT MENU 2019**

Suggested Wine Pairing Three Courses 2oz \$ 20

Each Guest Chooses One Appetizer

## **18 hour Braised Chicken Spezzi**

Red Wine Poach Pear Relish  
Red Rooster Malbec Syrup

Paired with River Stone Merlot 2016

Or

## **Golden Beet Carpaccio**

House Cured Smoked Duck Ham  
Pickled Blue Berries

Paired with 8<sup>th</sup> Generation Pinot Noir 2016

Or

## **Crispy Golden House Falafel**

Mint Parsley Pickled Cauliflower Salad  
Grilled Peach Drizzle

Paired with Roche Arôme 2017

Each Guest Chooses One Entree

## **Prosciutto Wrapped Chicken**

Green Pea Risotto and Pan Jus

Paired with Deep Roots Gamay 2017

Or

## **Asian Tossed Crispy Pork Ribs**

Local Organic Fermented Plum Ketchup  
Warm Caramelized Cauliflower Salad

Paired with 8th Generation Cab Merlot

Or

## **Pan Seared Artic Charr**

Root Vegetable Gratin Preserved Lemon Apple Pickle

Paired with Vanessa Vineyards Viognier 2016

Dessert

## **Dark Chocolate Ganache Cake**

Vanilla Ice Cream Crème Anglaise  
Van Weston Cherries Jubilee

Paired with Sumac Ridge Pipe