



## **BOGNER'S 4 COURSE \$45 DINE OUT MENU**

Suggested Wine Pairing Four Courses 2oz \$ 22

### **First**

**Fresh Chorizo & Potato Fritter**  
Caramelized White Cauliflower  
Crispy Chickpeas Sesame Emulsion

Paired with 8th Generation Classic Riesling 2016

### **Second**

**Smoked Sockeye Ravioli**  
Curried Corn Puree  
Dinosaur Kale

Paired with Vanessa Vineyards Viognier 2016

### **Third**

**Braised Boneless Beef Short Rib**  
Crab-apple Croquette  
Dried Plum Demi Glaze  
Malbec Grainy Mustard

Paired with Van Weston Vineyards Voluptuous 2015

### **Dessert**

**Burnt Okanagan Peach Parfait**  
Vanilla Crème Saffron Crumble  
Orange Citrus Curd

Paired with Inniskillin Ice Wine

**Chef**

*Darin Peterson*