



Bogle Harvest Moon Dinner

Passed Appetizers

Chenin Blanc

**House Smoked Salmon on a Homemade Potato Chip**  
Crème Fraiche ~ Chive

**Bogle Dolmades with Dixon Lamb**

Savory Stuffed Grape Leaves

**Ambrosia Melon with Our Own Country Ham**

Aged Balsamic

Appetizer

Sauvignon Blanc

**Pan Seared Sea Scallop**

Green Onion ~ Basil

Salad Course

**Ray Yeung's Tomatoes with Fresh Mozzarella**

Basil ~ Balsamic Syrup

Chardonnay

Entrée

**Filet Mignon Grilled over Grape Vines**

Foie Gras Cream ~ Phantom (or whatever we are drinking) Reduction

Phantom

**Assorted Breads from Grateful Bread Co.**

Creamery Butter

Dessert

**Flourless Chocolate Cake with Silver Vark**

Courtland Pear Cream

Petite Sirah Port