

In the Heat of the Night

2019 MENU



AMUSE BOUCHE

BC WILD MUSHROOM ARANCINI

"Oka" cheese, lemon aioli and white truffle oil

FIRST COURSE

ROASTED PARSNIP AND "OKANAGAN" APPLE SOUP ^{GF}

Lemon thyme cream, crispy kale and fire roasted squash, parsley gremolata

SECOND COURSE

"OCEANWISE" PAN SEARED JUMBO SCALLOP ^{GF}

"Zoo Grown" micro greens, frisee lettuce, spicy maple candied bacon, toasted pumpkin seed and macerated raspberry rosé vinaigrette

THIRD COURSE

DUO OF AAA ALBERTA BEEF ^{GF}

Filet medaglioni, hickory smoked beef brisket
confit garlic pomme puree, rainbow carrots, bourbon demi-glace

Alternate Entrée (must pre-order)

"BOWDEN FARM" CHICKEN ROULADE ^{GF}

Sundried tomato tapenade, sauté swiss chard confit,
garlic pomme puree, rainbow carrots and basil pistou.

Vegetarian Option (must pre-order)

PAN SEARED CAULIFLOWER STEAK ^{V VE}

Black and white orzo, pan seared king mushroom,
"Zoo grown" micro greens and basil pistou.

FOURTH COURSE

DESSERT TRIO ^{GF}

Flourless "Callebaut" Chocolate Cake • Raspberry Macaron • Passionfruit Meringue Tart

Dairy-Free Option (Must pre-order)

CHOCOLATE STRAWBERRY PANACOTTA

Strawberry gel, freeze dried raspberry, baby mint

GF. Gluten-Friendly DF. Dairy-Friendly VE Vegan V Vegetarian



Seafood items are certified Ocean Wise sustainable choices.



The Calgary Zoo is proud to be Level 2 LEAF certified.