

A BEARY MERRY CELEBRATION MENU 2020

Legend: V = Vegetarian VE = Vegan DF = Dairy Free GF = Gluten friendly (not guaranteed Gluten free)

Artisan dinner rolls with herb butter rosettes

SOUP

COCONUT ACORN SQUASH BISQUE (V, DF, GF)

“Zoo-grown” sour cherry gastrique, spiced pumpkin seeds

ENTRÉE (YOUR CHOICE OF ONE OF THE FOLLOWING)

DUO OF CANADIAN TURKEY

Herb roasted turkey breast, confit turkey thigh, savoury roasted three potato bread pudding, natural pan gravy and a cranberry orange compote

6 HOURS BRAISED ALBERTA BEEF SHORT RIB

Roasted garlic pomme puree, brown butter “Galimax” swiss chard, wild mushroom, lacto “Zoo-grown” sour cherries glaze

GRILLED CAULIFLOWER STEAK (V, VE, DF, GF)

Quinoa pilaf, fire roasted romesco sauce, spicy pumpkin seeds, “Zoo-grown” micro greens

DESSERT COURSE

EGG NOG CREME BRULEE (V)

Creamy egg nog custard finished with a sugary crust and served with a gingersnap biscotti

Starbucks coffee and assorted teas