VALENTINE’S DAY CURBSIDE TAKEAWAY* MENU

*Valentine’s Day curbside menu comes cold with heating and presentation instructions. This preserves the quality of the food.

SIDES

ARTISAN BREAD
With roasted garlic herb butter
(GF DF V VE options available-pre booked)

SMOKED DUCK + “INSPIRED GREENS” MESCLUN SALAD (GF, DF)
With orange segments, puffed wild rice, macerated wild berry vinaigrette
(V VE with no duck, add maple roasted beets)

ENTRÉE
(Your choice of the following 2 options)

12 HOUR BRAISED AAA ALBERTA BEEF SHORT RIB (GF)
With red wine demi-glace, pomme dauphinoise, roasted broccolini and grape tomatoes
(DF sub - pomme dauphinoise for roasted gem potatoes)

OR

ROASTED CAULIFLOWER STEAK (VE, V)
With polenta, roasted broccolini and grape tomatoes

DESSERT

FLOURLESS CHOCOLATE TORTE (GF, V)
With Chantilly cream, sponge toffee, fresh berries
(DF sub - please pre-order and we will make with no butter or cream)
(VE – chocolate covered strawberries)

ADD ONS

Add a bottle to your 3-Course Valentine’s Day Curbside Takeaway Dinner so you can toast to the perfect ‘night in’ together!

Choose from of a bottle of Calgary Zoo exclusive wine (Cabernet Sauvignon or Sauvignon Blanc) or Lamarca Prosecco