Show your love.

With a Valentine’s Day Curbside Takeaway.

Tips and tricks for a perfect evening

Setting the mood

1. Music - Set the mood with some romantic music
2. Lighting & décor - Lighting should be dim or candlelight. Flower petals are a nice touch and a floral centerpiece. Have fun with it. These details will be noticed.
3. Table setting - Pre-set the table with cutlery, wine glasses, bread, plates, and a napkin. Extra points if you have red accents!

It’s all about the food

Step #1 – Pre-dinner
1. Pull containers from refrigeration 45 minutes before time of arrival. Organize salad, entrée and dessert contents.
2. Pre-heat oven to 300 F (THIS WILL TAKE ABOUT 15 MINUTES).
3. Put bread plate and butter on the table and place bread on a baking pan like a loaf.
Step #2 - At time of arrival
1. Give your date the rose and take their jacket (if they have just arrived). Seat them at the table, pour wine/water.
2. ARTISAN BREAD - Place in the oven for 4 minutes until warm and add to bread plate at table.
3. BEEF - Place the BEEF container and POTATO container into the oven and set the timer for 20 minutes. When the timer goes off, add the VEGETABLE container and set it for another 10 minutes. Remove all containers from the oven and rest.
4. SMOKED DUCK + “INSPIRED GREENS” MESCLUN SALAD GF DF (V VE with no duck) with orange segments, puffed wild rice, macerated wild berry vinaigrette
   a. Plate (recommended) - salad plate 6-10”
   b. Evenly shingle duck from one side of the plate to the other. Take a small handful of the mesclun greens and form a ball gently with your hands. Place on the center of the duck. Garnish the outside of the duck with the orange segments and puffed rice.
   c. Using a tablespoon drizzle the vinaigrette over the greens in the center and make a circular motion around the inner edge of the plate. Garnish the top of the Mesclun salad with the microgreens (save a few for the entrée).
5. Time to enjoy! Sit and eat with your date noting the timer on the oven. You should have exactly enough time to eat, have a sip of wine, and clear the plates. You’re doing great!

Step #3 - entree
1. 12 HOUR BRAISED AAA ALBERTA BEEF SHORT RIB GF (DF sub - pomme dauphinoise for roasted gem potatoes) with red wine demi-glace, pomme dauphinoise, roasted broccolini and grape tomatoes
   a. Plate (recommended) - dinner plate 8-12”
   b. Using oven mitts, remove the containers from the oven. Carefully open them (Tip: there may be steam so use the end of a knife or fork to help you open them).
   c. Using a flipper, place the potato on the center of the plate.
   * For Vegetarian option, place the polenta on the center of the plate.
   d. Put the broccolini on top of the potato (or polenta) and the grape tomatoes just on the outer edge of the potato (or polenta).
   e. Carefully (it may be tender!) place the beef short rib (2 PIECES / PLATE) on top of the potato and veg centered on the plate. Spoon some of the beef demi-glace on top of the beef and garnish with remaining microgreens.
   * For Vegetarian option, place the cauliflower on top of the polenta and veg centered on the plate. Spoon the herb chimichurri sauce on top of the cauliflower and garnish with remaining microgreens.
   f. Serve the entrée and offer to pour another glass of wine/water (if your dinner date needs a top up!).
   g. Enjoy your company and your entrée! Only one more course to go – you got this!

Step #4 - dessert
1. 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)
   a. Plate (recommended) - dessert plate 5”-8”
   b. Place the TORTE on the center of the plate. Garnish with the Chantilly cream, sponge toffee and fresh berries. You did it!! Congratulations, you made it through a four-course dinner serving! Now, sit back down and enjoy a delicious dessert, good conversation with your dinner date and perhaps…more wine!

ENJOY THE REST OF YOUR EVENING AND THANK YOU FOR SUPPORTING WILDLIFE CONSERVATION!
- The Calgary Zoo Culinary Team