IN THE HEAT OF THE NIGHT
2026 MENU

GARDEN OF DUCK AND PEBBLE
Duck pastrami, edible chocolate stone

OR

(Pre-order only dietary option)

Smoked beet carpaccio, chocolate-dipped strawberry
GF DF V VE

MUSHROOM BOUILLABAISSE **DF V VE**
Tomato-saffron broth, seared potato, shiitake mushroom, crostini (GF – no crostini)

BEETROOT-CURED TROUT & BITTER GREENS **DF**
Alfalfa sprouts, microgreens, spiced pumpkin seeds, savoury tuile, raspberry balsamic vinaigrette
(GF – no savoury tuile) (V VE – no trout)

THE PERFECT PAIR **GF**
Braised beef short rib, apple & brie-stuffed chicken roulade, yam purée, gratin potato, Madeira red wine jus, Maltaise sauce, winter roasted vegetables

OR

(Pre-order only dietary option)

THE PERFECT PAIR DAIRY-FRIENDLY OPTION **DF**
Braised beef short rib, roasted chicken breast, yam purée, roasted potatoes, Madeira red wine jus, citrus chimichurri

OR

(Pre-order only dietary option)

TRIO OF ARANCINI **GF DF V VE**
Celeriac, beet, cheese, truffle shavings, tomato coulis

VALENTINE'S SWAN **GF V**
Strawberry crémeux, rose champagne jelly, white chocolate mousse, strawberry consommé

OR

(Pre-order only dietary option)

SEASONAL SORBET WITH FRESH BERRIES **DF VE**

STARBUCKS COFFEE & ASSORTED TEAS

GF = Gluten-Friendly* **DF** = Dairy-Friendly **V** = Vegetarian **VE** = Vegan
*The zoo is not a gluten-free facility

Wilder Institute Calgary Zoo