

IN THE HEAT OF THE NIGHT

Presented by



AMUSE-BOUCHE

Duck confit with red sour Kirsch cherry compôte,
black sesame cone & Zoo microgreens

OR

Batonnet of grilled winter vegetables
with hummus **GF V VE**

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PURÉE CAULIFLOWER SOUP & FIRE ROASTED RED PEPPER COULIS

Paysanne of roasted red pepper
heart kisses & chive **V VE**

PAN SEARED *DIGBY* SCALLOP WRAPPED WITH DOUBLE SMOKED BACON **GF DF OW**

Artisan mixed greens, watermelon radish heart,
soy, lime & ginger vinaigrette & wakame

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DUO OF ALBERTA'S FAVORITES: BRAISED BEEF FLAT IRON & HERB ROASTED RACK OF LAMB **GF**

Cabernet sauvignon infused jus & double roasted
crème. Double your pleasure purée of purple potatoes
& puréed yam & Agria. Medley of playful vegetables

OR

CHICKPEA PANISSE **GF DF V VE**

Squash purée, seasonal garden vegetables,
basil pistou

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DUO OF HEARTS FOR TWO TO SHARE **GF V**

White chocolate mascarpone mousse with an apricot
filling on a vanilla sponge with a hazelnut crumble.
Dark chocolate caramel mousse with a raspberry
filling on an orange infused chocolate sponge
with hazelnut crumble

OR

RASPBERRY DARK CHOCOLATE SOY MOUSSE **VE**

Dark chocolate soy mousse with raspberry compôte &
topped with raspberry jelly

BEVERAGES

STARBUCKS COFFEE & ASSORTED TEAS

Menu by Chef Kenneth Titcomb

V = Vegetarian **VE** = Vegan **GF** = Gluten-Free **OW** = Ocean Wise™