

Wild AFTER HOURS

POLAR BEAR DINNER SERIES

WELCOME DRINK

Polar Spritz

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ARCTIC BROTH OF CHICKEN & VEGETABLES

Baffin Island baby shrimp and pork dumplings with cilantro

OR

PURÉE OF CORN SOUP GF DF VE

With coconut crème

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HIGH ARCTIC SALAD GREENS WITH ROASTED ROOT VEGETABLES GF DF VE

Wild rice popped grains and Saskatoon berry vinaigrette

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BRAISED ALBERTA BEEF SHORT RIB, EAU CLAIRE PARLOUR GIN & JUNIPER INFUSED JUS GF

Sour crème and dill Agria potato purée
Medley of early spring vegetables

OR

LENTIL BOLOGNESE & ROAST SPAGHETTI SQUASH GF DF VE

Medley of early spring vegetables

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WHITE CHOCOLATE, VANILLA & COCONUT MOUSSE IGLOO V

Lingonberry caramel centre, sugar cookie base with bear claw coulis print

OR

LINGONBERRY SORBETTO GF DF VE

With seasonal fruit and vegan cookie

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STARBUCKS COFFEE & ASSORTED TEAS

Menu by Chef Kenneth Titcomb

V = Vegetarian GF = Gluten-Free DF = Dairy-Free VE = Vegan