



GRAZERS

FRESH LOCAL SAVOURY

DINING SERIES: OLD WORLD VS. NEW

GRILLED CALAMARI WITH TOMATO & HERBS OW

Zoo grown micro herbs on Japanese spoons

*Drink pairing: California Sparkling Old World vs.
New World Together*

Domaine Carneros by Taittinger

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BLACK TIGER PRAWNS & HOKKAIDO SCALLOPS OW

Fire roasted peppers, corn & purple potato purée
Salsa fresca pico de gallo

*Drink pairing: Telmo Rodriguez Basa Verdejo (Spain)
vs. Errazuriz Aconcagua Costa Sauvignon Blanc (Chile)*

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SUPREME OF QUAIL DOUBLE SMOKED BACON WRAPPED LEG

Zoo grown tangled greens, wild rice blini & sour
cherry vinaigrette

*Drink pairing: Albert Brenot Bourgogne (France)
vs. Cloudline Pinot Noir (Oregon, USA)*

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FIRE GRILLED ALBERTA BEEF RIBEYE STEAK GF

Wild mushroom risotto scented with gorgonzola,
oregano & pepper infused jus
Early spring vegetables

*Drink pairing: Podere Sapaio Volpato (Italy)
vs. Cultivar Napa Valley Cab Sauv (Napa, USA)*

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FRENCH FRUIT FLAN CHERRIES, MARZIPAN & TAHITIAN VANILLA ANGLAISE V

BC blackberry coulis & raspberry sorbetto

*Drink pairing: Alvear PX Anada (Spain)
vs. Black Sage Vineyard Pipe (Okanagan, Canada)*

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See next page for alternate vegetarian menu, available
by pre-order only.

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



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Alternate Vegetarian Menu.
Available by pre-order only.

MEDITERRANEAN OLIVE TAPENADE V

Crostini with crumbled goat cheese

*Drink pairing: California Sparkling Old World vs.
New World Together
Domaine Carneros by Taittinger*

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FIRE ROASTED PEPPERS, CORN & PURPLE POTATO PURÉE VE

Salsa fresco pico de gallo

*Drink pairing: Telmo Rodriguez Basa Verdejo (Spain)
vs. Errazuriz Aconcagua Costa Sauvignon Blanc (Chile)*

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ZOO GROWN TANGLED GREENS V

Wild rice blini & sour cherry vinaigrette

*Drink pairing: Albert Brenot Bourgogne (France)
vs. Cloudline Pinot Noir (Oregon, USA)*

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WILD MUSHROOM RISOTTO SCENTED WITH GORGONZOLA & HERBS V

Early spring vegetables

*Drink pairing: Podere Sapaio Volpola (Italy)
vs. Cultivar Napa Valley Cab Sauv (Napa, USA)*

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FRESH BERRIES & RASPBERRY SORBETTO VE

*Drink pairing: Alvear PX Anada (Spain)
vs. Black Sage Vineyard Pipe (Okanagan, Canada)*

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DARK ROAST COFFEE OR TEA BOX SELECTION

Menu by Chef Kenneth Titcomb

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