

Wild AFTER HOURS

TIGERS DINNER SERIES

FIRST COURSE

BENGAL TIGER SHRIMP SALAD ^{GF DF}

Mango, charred corn, cucumber, pickled onion, arugula, black sesame, zoo-grown microgreens, classic vinaigrette

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SECOND COURSE

GINGER SPIKED CARROT SOUP ^{GF V}

Black garlic olive dust, crème fraiche, zoo-grown pea shoots

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THIRD COURSE

ASIAN INSPIRED BRAISED ALBERTA BEEF SHORT RIBS ^{GF}

Potato dauphinoise, bok choy, crispy rice noodles, shiitake mushroom demi-glace

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VEGETARIAN OPTION

TOFU STEAK, JASMINE AND WILD RICE PILAF ^V

Grilled baby bok choy, soy braised shiitake mushroom, confit garlic "Gallimax" baby carrot, ginger and green onion infused oil

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DESSERT

CHAI MOUSSE BOMBE

Dark chocolate glaze, cardamom scented Okanagan apple compote, pistachio micro sponge

V = Vegetarian **GF** = Gluten friendly **DF** = Dairy-free