



GRAZERS

FRESH LOCAL SAVOURY

WILLOW PARK DINING SERIES

WELCOME DRINK

JOYA ROSE COOLER

Vodka, lemon juice, simple syrup, muddled blackberries & basil.

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APPETIZERS (PASSED)

JOYA COMPRESSED WATERMELON GF DF V VE

Crushed wild rice, Zoo Grown microgreens, edible flowers

RED WINE BRAISED CHICKEN BALLOTINE GF DF

Crispy carrot, pearl onion

BREAD & BUTTER

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FIRST COURSE

SEARED DIVER SCALLOP GF

Mint, pea foam, white wine risotto, citrus sauce, Zoo Grown pea shoots

Wine pairing: Geoffroy Chablis - France

Geoffroy Chablis is a refined and expressive white wine that embodies the elegance of Burgundy. With bright aromas of citrus, green apple, and white flowers, it offers a fresh and mineral-driven profile. The palate is crisp and well-structured, featuring lively acidity and a long, clean finish. Subtle notes of flint and sea breeze add depth, making this Chablis a true representation of its renowned terroir.

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SECOND COURSE

DUO OF ALBERTA LAMB GF

Red wine 24-hour braised lamb shoulder, lamb lollipop, pomme purée, pistachio dusted carrot, charred scallion, demi-glace

Wine pairing: Burrowing Owl Syrah - Canada

Burrowing Owl Syrah is a bold and complex red wine that captures the essence of the varietal. Deep aromas of dark berries, black pepper, and violets lead to a rich, full-bodied palate. Layers of ripe blackberry, plum, and cassis are complemented by hints of smoky oak, spice, and dark chocolate. Velvety tannins and a long, elegant finish make this Syrah a luxurious and memorable choice.

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



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THIRD COURSE

CANADIAN & EUROPEAN CHEESE TASTING V

Oka, gouda, Saint Agur, Raincoast crackers

*Wine pairing: Quails' Gate Pinot Noir - Canada
Quails' Gate Pinot Noir is an elegant and expressive wine, showcasing the finesse of cool-climate viticulture. Aromas of ripe red berries, cherry, and delicate floral notes lead to a silky, well-balanced palate. Subtle hints of earth, spice, and fine oak integration add depth and complexity. Soft tannins and bright acidity create a smooth, lingering finish, making this Pinot Noir a beautifully refined experience.*

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DESSERT

VANILLA BEAN CRÈME BRÛLÉE GF V

Ice wine berry coulis, seasonal berries, edible flowers

*Wine pairing: Petit Guiraud 2020 - France
Petit Guiraud 2020 is a beautifully balanced and aromatic Sauternes, offering a fresh and modern take on this classic sweet wine. Lush notes of honeyed apricot, candied citrus, and white flowers unfold on the nose, leading to a vibrant palate. A delicate interplay of sweetness and acidity highlights flavors of ripe peach, tropical fruit, and a touch of vanilla. The finish is smooth, elegant, and refreshing, making each sip a luxurious experience.*

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DARK ROAST COFFEE OR TEA BOX SELECTION

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

THANKS TO:



WILLOW PARK

WINES & SPIRITS

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Alternate Dietary Menu.
Available by pre-order only.

FIRST COURSE

SEARED SCALLOP POTATO GF DF V VE

Mint, peas, pea foam, white wine risotto, citrus sauce,
Zoo Grown pea shoots

Wine pairing: Geoffroy Chablis - France

Geoffroy Chablis is a refined and expressive white wine that embodies the elegance of Burgundy. With bright aromas of citrus, green apple, and white flowers, it offers a fresh and mineral-driven profile. The palate is crisp and well-structured, featuring lively acidity and a long, clean finish. Subtle notes of flint and sea breeze add depth, making this Chablis a true representation of its renowned terroir.



SECOND COURSE

SOY TOFU AND CAULIFLOWER STEAK GF DF V VE

Black sweet rice, market vegetables, charred scallion, red wine
Asian mushroom demi-glace

Wine pairing: Burrowing Owl Syrah - Canada

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THIRD COURSE

CANADIAN & EUROPEAN CHEESE TASTING GF DF V VE

Vegan cheese available, gluten-friendly cracker available

Wine pairing: Quails' Gate Pinot Noir - Canada

Quails' Gate Pinot Noir is an elegant and expressive wine, showcasing the finesse of cool-climate viticulture. Aromas of ripe red berries, cherry, and delicate floral notes lead to a silky, well-balanced palate. Subtle hints of earth, spice, and fine oak integration add depth and complexity. Soft tannins and bright acidity create a smooth, lingering finish, making this Pinot Noir a beautifully refined experience.



DESSERT

COCONUT PANNA COTTA GF DF V VE

Ice wine berry coulis, seasonal berries, edible flowers

Wine pairing: Petit Guiraud 2020 - France

Petit Guiraud 2020 is a beautifully balanced and aromatic Sauternes, offering a fresh and modern take on this classic sweet wine. Lush notes of honeyed apricot, candied citrus, and white flowers unfold on the nose, leading to a vibrant palate. A delicate interplay of sweetness and acidity highlights flavors of ripe peach, tropical fruit, and a touch of vanilla. The finish is smooth, elegant, and refreshing, making each sip a luxurious experience.

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