



GRAZERS

FRESH LOCAL SAVOURY

ZOO GROWN DINING SERIES

WELCOME DRINK

SOURSOP POMEGRANATE GIN SMASH

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APPETIZERS (PASSED)

ITALIAN GRANA PADANO TUILE CRISPS GF V

With Japanese pear purée

CHIOGGA BEETROOT TAR-TAR GF VE

On golden beet chips, micro greens & vegan crème

TOP GRASS BEEF STEAK TAR-TAR GF

With zoo purple-veined sorrel & Japanese mustard sprouts
by *HydraGreens* on rice crackers

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FIRST COURSE

ARTISAN TURKISH STYLE FOCACCIA

Bread from *Cobs Bakery*, Zoo Grown thyme & orange infused
butter & extra virgin olive oil

CHILLED BABY CARROT & CUMIN SCENTED SOUP GF V

Micro greens & heirloom Little Finger carrots,
sorbetto of cucamelon, cucumber, *Fairwinds Farm*
goat yogurt & dill

Wine pairing: Geoffroy Chablis – France

*Elegant burgundy with bright citrus, green apple, and white flower aromas.
Fresh, mineral-driven, crisp palate with lively acidity and a long, clean finish.
Subtle flint and sea breeze notes reflect its terroir.*

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SECOND COURSE

ZOO GARDEN OF LOVE SALAD WITH TWO MOSQUES GF DF

Housemade steelhead gravlax wrapped in nori paper &
Zoo Grown chiogga & golden beets

Heirloom tomatoes (Indigo Rose, Zenzei & Purple Bumble Bee),
baby zucchini, red & rainbow radish

Baby kale, *Hydragreens* arugula sprouts

Thai basil infused olive oil, ginger, key lime, soy vinaigrette

Wine pairing: Quails' Gate Pinot Noir – Canada

*Elegant, expressive cool-climate wine. Ripe red berry, cherry, and floral aromas.
Silky, well-balanced palate with subtle earth, spice, and fine oak. Soft tannins,
bright acidity, smooth, lingering finish.*

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



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THIRD COURSE

FIRE GRILLED PETIT FILET MIGNON GF

Zoo branded cabernet sauvignon infused jus, with buffy & shishito pepper spiced béarnaise

Zoo Bennings green tint squash, baby turnips & wilted artisan greens by *HydraGreens*

TJ's Thai purple long beans & roselle eggplants

Wild rice, yam & polar bluff Agria potato purée

Edible flowers

Wine pairing: Burrowing Owl Syrah - Canada

Bold, complex red with deep dark berry, black pepper, and violet aromas. Rich, full-bodied palate with blackberry, plum, cassis, smoky oak, spice, and dark chocolate notes. Velvety tannins and a long, elegant finish.

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DESSERT

OATS AND FIG CRUMBLE CAKE GF DF V

With reduced red wine poached pear and coconut mousse

Wine pairing: Petit Guiraud 2020 - France

Balanced, aromatic Sauternes with fresh, modern style. Lush honeyed apricot, candied citrus, and white flower aromas lead to a vibrant palate. Delicate sweet-acid interplay with ripe peach, tropical fruit, and vanilla notes. Smooth, elegant, refreshing finish.

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DARK ROAST COFFEE OR TEA BOX SELECTION

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

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GRAZER'S

FRESH LOCAL SAVOURY

ZOO GROWN DINING SERIES

Alternate Dietary Menu.
Available by pre-order only.

FIRST COURSE

CHILLED BABY CARROT & CUMIN SCENTED SOUP GF V VE

Micro greens & heirloom Little Finger carrots,
sorbetto of cucamelon, cucumber & dill

Wine pairing: Geoffroy Chablis - France

Elegant burgundy with bright citrus, green apple, and white flower aromas. Fresh, mineral-driven, crisp palate with lively acidity and a long, clean finish. Subtle flint and sea breeze notes reflect its terroir.

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SECOND COURSE

ZOO GARDEN OF LOVE SALAD WITH TWO MOSQUES GF DF V VE

Double portion Zoo Grown chiogga & golden beets

Heirloom tomatoes (Indigo Rose, Zenzei & Purple Bumble Bee),
baby zucchini, red & rainbow radish

Baby kale, *Hydragreens* arugula sprouts

Thai basil infused olive oil, ginger, key lime, soy vinaigrette

Wine pairing: Quails' Gate Pinot Noir - Canada

Elegant, expressive cool-climate wine. Ripe red berry, cherry, and floral aromas. Silky, well-balanced palate with subtle earth, spice, and fine oak. Soft tannins, bright acidity, smooth, lingering finish.

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THIRD COURSE

VEGETABLE KORMA & BASMATI RICE GF DF V VE

Zoo Bennings green tint squash, baby turnips & wilted
artisan greens by *HydraGreens*

Thai purple long beans & roselle eggplants

Wine pairing: Burrowing Owl Syrah - Canada

Bold, complex red with deep dark berry, black pepper, and violet aromas. Rich, full-bodied palate with blackberry, plum, cassis, smoky oak, spice, and dark chocolate notes. Velvety tannins and a long, elegant finish.

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DESSERT

FRESH BERRIES WITH MANGO SORBETTO VE

Wine pairing: Petit Guiraud 2020 - France

Balanced, aromatic Sauternes with fresh, modern style. Lush honeyed apricot, candied citrus, and white flower aromas lead to a vibrant palate. Delicate sweet-acid interplay with ripe peach, tropical fruit, and vanilla notes. Smooth, elegant, refreshing finish.

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