

# ZOO YEAR'S EVE DINNER

2023 Menu

## APPETIZERS

### COCONUT TIGER PRAWN **OW**

*With tropical fruit salsa*

### TEMPURA OF PICKLED CAULIFLOWER **V**

*With lemongrass and citrus aioli*

*Dietary option by pre-order only*

## STARTERS

### PURÉE OF WILD MUSHROOM SOUP **GF V VE**

*Fairview Farms goat cheese and truffle drizzle and  
Zoo Grown microgreens*

### PAN SEARED ARCTIC CHAR TRIANGLE **GF DF**

*Over early winter greens with lingonberry compôte  
and mandarin orange, ginger and extra  
virgin olive oil vinaigrette*

### LIME AND ZOO THYME SORBETTO **GF DF V VE**

*Limoncello and thyme sprig*

## ENTRÉES

*Meat Option*

### ALBERTA BEEF RIBEYE FIRE GRILLED CABERNET SAUVIGNON INFUSED JUS DUNGENESS CRAB CAKE WITH SAUCE BÉARNAISE

*Medley of Time Square vegetables, yam, Agrida  
potato and wild rice quenelle*

*Vegetarian Option*

### SAFFRON & ITALIAN SUNDRIED TOMATO RISOTTO WITH GRATED PARMIGIANO-REGGIANO **GF V**

*Medley of winter vegetables*

*Dietary option by pre-order only*

## DESSERT

### DEVON'S ZOO YEAR'S EVE 2024 SURPRISE

*Champagne gelée, brochette of frosted  
grapes, strawberry cotton candy and a selection  
of macarons **GF DF V***

## LATER

### FANCY POUTINE BAR

*With extra garnishes*

### SPARKLING WINE TOAST