



## MENU

Entrance (Discovery Corner) | 6 pm - 7:45 pm  
**PROSCIUTTO, TOMATO, AND OLIVE BRUSCHETTA**

Kitamba | 6 pm - 9 pm  
**COMPRESSED WATERMELON & NORI POKE BOWL  
IN BAMBOO BOATS <sup>(GF, V)</sup>**  
Zoo micro greens, edamame, daikon,  
rainbow radish sesame miso aioli  
warm sticky rice, diced mango,  
pickled red cabbage, sesame sriracha aioli

Grazers | 6:30 pm - 9:30 pm  
**OPEN FIRE CEDAR GLAZED SMOKED ATLANTIC SALMON <sup>(OW)</sup>**  
Bannock & lemon dill crème fraîche

Africa | 6 pm - 9 pm  
**UKRAINIAN STYLE "SPOLUMBO'S" PORK SAUSAGES**  
Potato perogies and caramelized onions  
with bacon lardon, sour crème, locally sourced  
goat cheese & green onions

Dinny's Green | 6:30 pm - 9:30 pm  
**WARM BC WILD BERRY COBLER**  
Soft serve ice cream

GF: Gluten Friendly | V: Vegetarian | OW: *Ocean Wise* sustainable choice



## **SAFARI LODGE VIP MENU**

### **CHARCUTERIES & CANADIAN CHEESE BOARDS**

**Olives, cornichons, picked vegetables, Rain Coast Crisps and mini ciabatta**

### **ROASTED BRUSSEL SPROUTS (GF)(DF)(V)(VE)**

**Cold pressed olive oil, roasted almond slivers, cranberry arugula**

### **CARVED WHOLE ROAST ALBERTA AAA BEEF STRIPLOIN**

**Mini brioche bun with green pea & horseradish aioli & zoo micro greens**

### **DESSERT**

**PETIT SASKATOON BERRY PIES**

**LEMON TART**

**GF: Gluten Friendly | DF: Dairy-Free | V: Vegetarian | VE: Vegan**