

BEASTLY BALL

Fun Extras

BEASTLY BALL PLAYLIST

Set-up this playlist of animal-related songs for your Beastly Ball pre-party, or simply [launch the Spotify playlist!](#)

The Lion Sleeps Tonight The Tokens
Crocodile Rock Elton John
Eye of the Tiger Survivor
Karma Chameleon Culture Club
When Doves Cry Prince
Hungry Like the Wolf Duran Duran
Jungle Boogie Kool & The Gang
Black Cat Janet Jackson
Fireflies Owl City
Butterfly Crazy Town
Bungle in the Jungle Jethro Tull
Atomic Dog George Clinton
Brass Monkey Beastie Boys
Octopus's Garden The Beatles
Dog Days Are Over Florence + The Machine
Lions Leon Bridges
Rock Lobster The B-52's
Shake Me Like a Monkey Dave Matthews Band
Snake Eyes Mumford & Sons
Ants Marching Dave Matthews Band
Welcome to the Jungle Guns N' Roses
At the Zoo Simon & Garfunkel
The Bird is the Word The Ruffled Feathers
Roar Katy Perry
Barracuda Heart
Hey, Hey We're the Monkees Save Pluto

Find more fun content and activities at

WILD FOR THE PLANET
www.lazoo.org/wildfortheplanet

and

BRINGING THE ZOO TO YOU
www.lazoo.org/zootoyou

ZOOM BACKGROUNDS

Download our exclusive Zoom backgrounds and make your next meeting the wildest in town! Available to [download here](#).



ENDANGERED SPECIES DRAW-ALONGS WITH DISNEY ARTIST BRIAN KESINGER

Learn how to draw four of our endangered species from a Disney artist! Available to [download here](#).



SPRING BABIES COLORING BOOK

Spring means baby animals. Disney artist Brian Kesinger helped capture some of our favorites in a coloring book that you can download and print at home. [Download here](#)



BEASTLY BALL

Dining and Beverage Partners

The Beastly Ball is renowned for its amazing food and drinks, generously provided by our local restaurant and beverage partners. Although we can't host a strolling meal at the Zoo this year, our partners have stepped up to the challenge and are providing an array of discounts on orders, along with an array of exclusive recipes for your drinking and dining pleasure during our virtual event. Please help us support our local businesses that have been so generous with us through the years. Visit beastlyball.lazoo.org

IN GOOD TASTE



PAQUERA MEZCAL

moment.



CHEF DRADEN
• CATERING •

BEASTLY BALL

Dining and Beverage Partners Offers and Recipes

APPETIZERS

La Casita Mexicana: Avocado Dip and Ceviche Verde recipes from Chefs Jaime and Ramiro, "the Kings of Authentic Mexican Cuisine" See Page 5 for recipe.

DINNER

El Cholo – Los Angeles: Classic Mexican food and margaritas to go. www.elcholo.com
Call to place order: 323-734-2773

Formosa Cafe: **15% off** a taste of Hollywood glamour. Mention "Beastly Ball" to receive your discount. www.theformasacafe.com

Details/Restrictions:
Discount offer valid on May 15 only
Pick up only, not valid for deliveries
Call to place takeout order: 323-850-1009

Momed: **20% off** eastern Mediterranean and north African flavors. Mention "Beastly Ball" to receive your discount. www.atmomed.com

Details/Restrictions:
Discount offer valid on May 15 only
Minimum order of \$40
Call to place takeout order: 323-522-3488

Smoke House: **15% off** your takeout order from this iconic eatery. Mention "Beastly Ball" to receive your discount. Visit www.smokehouse1946.com for menu.

Details/Restrictions:
Discount offer valid on May 15 and May 16 only, on takeout menu only
Call to place takeout order: 818-845-3731

The Federal Bar: **20% off** food and **50% off bottles of wine.** Mention "Beastly Ball" to receive your discount. Visit www.thefederalnoho.com for menu.

Details/Restrictions:
Discount offer valid on May 15 only
Call to place takeout order: 818-980-2555

DRINKS

In Good Taste: Purchase a wine package, have it delivered to your home and coordinate a virtual tasting event with In Good Taste staff member. Use promo code: BEASTLYBALLWINE for **\$10 off** off the \$65 box at www.ingoodtaste.com

Lyre's Spirit Co Negroni, Manhattan, and Old Fashioned non-alcoholic recipes: Enjoy three delicious recipes to make your perfect Lyre's non-alcoholic drink (see Page 5) plus **20% discount** for online orders at www.lyres.com/beastlyball.

Offer valid through May 31, 2020

Paquera Mezcal "Smoke on the Water" cocktail recipe

Best served with friends, virtually of course. See Page 6 for recipe. Order online: www.paqueramezcal.com.

WhistlePig Rye Whiskey: Black Boar and Rye Hound cocktail recipes

Create your own delicious mixed drink with WhistlePig Rye Whiskey at home. See Page 6 for recipes. Place online orders at www.whistlepigwhiskey.com

DESSERT

Chef Draden Medina

"My Tart Belongs to You" Blood Orange Spicy Chocolate Tart makes for a perfect ending to a special Beastly Ball meal. See Page 4 for recipe. Visit www.chefdradencatering.com

John Kelly Chocolates

Use BEASTLY2020 to receive a **20% discount** when ordering online at www.johnkellychocolates.com

Details/Restrictions:
Offer valid May 11-31, 2020

McConnell's Fine Ice Creams

Order McConnell's ice cream for McCurbside pickup or delivery from the Studio City location. www.mcconnellscurbside.com

BEASTLY BALL

Dining and Beverage Partner Recipes

CHEF DRADEN
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“My Tart Belongs to You” Blood Orange Spicy Chocolate Tart

Start by making each component of the recipe:

BLOOD ORANGE PAVLOVAS

INGREDIENTS:

- 6 blood oranges, peeled and pith removed
- 7 tablespoons Grand Marnier or other orange-flavored liqueur
- 4 large eggs, separated
- 1 1/4 cups sugar
- 1/8 teaspoon salt, plus a pinch
- 1 teaspoon distilled white vinegar
- 1 teaspoon pure vanilla extract
- 1/4 cup orange juice
- 1/2 cup heavy cream

DIRECTIONS:

1. Preheat oven to 225 degrees. Cut oranges into segments. Toss with 3 tablespoons liqueur; refrigerate.
2. Make meringue: Put egg whites, 1 cup sugar, and a pinch of salt in the heatproof bowl of an electric mixer. Set over a pan of simmering water; whisk constantly until sugar is melted and mixture is hot.
3. Fit mixer with whisk attachment; beat egg-white mixture on medium speed until soft peaks form. Raise speed to high; beat until cool and stiff, glossy peaks form. Beat in vinegar and vanilla.
4. Using a rubber spatula, mound meringue into twelve 3-inch-wide rounds on baking sheets lined with parchment paper. Swirl edges and make a well in center of each meringue. Bake until crisp and just set in center, 40 to 50 minutes. Let cool on sheet on a wire rack. When meringues are cool enough to handle, peel off parchment. Let cool completely.
5. Make custard: Stir together yolks, juice, remaining 1/4 cup each sugar and liqueur, and 1/8 teaspoon salt in a large heatproof bowl set over a pan of simmering water; whisk until thickened and a spoon leaves a wake, about 4 minutes. Pass mixture through a fine sieve into a bowl. Refrigerate until cold, about 1 hour.
6. Beat cream to soft peaks; fold into custard. Refrigerate until ready to serve, up to 4 hours (whisk again before using).
7. Just before serving, mound custard into each meringue. Top custard mounds with orange segments and their juices.

MEXICAN CHILE MOUSSE

INGREDIENTS:

- 7 ounces Mexican chocolate, chopped
- 1/4 cup whole milk
- 1/2 teaspoon salt
- 1 1/2 teaspoons ancho chile powder
- 3/8 cup triple sec, or other orange liqueur
- 2 cups whipping cream
- Zest of 1 orange, divided use
- Ancho chile powder, to sprinkle

DIRECTIONS:

1. Heat the milk and salt with the chocolate over very low heat until it is completely melted and incorporated. Stir frequently until combined.
2. Add the ancho, zest from 1/2 of the orange, and triple sec. Stir well, and cool the mixture completely.
3. Whip the cream until quite firm but not stiff. Set aside enough for a dollop on each individual serving (about 1/3-1/2 cup).
4. Gently fold in the chocolate mixture to the remaining whipped cream. Chill until ready to serve.

TART SHELL

INGREDIENTS:

- 1 cup all-purpose flour
- 1 stick unsalted butter, softened
- 1/2 cup confectioners' sugar
- 3 tablespoons unsweetened cocoa powder
- 3 tablespoons almond flour
- 1/2 teaspoon salt
- 1 large egg

DIRECTIONS:

1. In the bowl of a standing electric mixer fitted with the paddle, blend 1 cup of all-purpose flour with the butter, sugar, cocoa, almond flour, and salt at medium speed. Mix in the egg just until a soft dough forms. Scrape the dough onto a large sheet of plastic wrap and lay another large sheet of plastic wrap on top. Roll out the dough between the plastic wrap to a 12-inch round. Transfer the round to a baking sheet and freeze until firm, 10 minutes. Preheat the oven to 325°.
2. Peel off the top sheet of plastic and invert the dough onto a 10-inch fluted tart pan with a removable bottom. Remove the remaining sheet of plastic and gently press the dough into the pan. Trim the dough flush with the rim. Freeze until firm, 10 minutes.
3. Line the tart shell with parchment paper and fill with pie weights or beans. Bake in the center of the oven for 30 minutes, until the tart shell is nearly cooked through. Remove the parchment and weights and bake until the shell is cooked through, about 20 minutes longer. Transfer to a rack and let cool.

TO BRING IT ALL TOGETHER:

Once all your ingredients are set, fill a piping bag with the chocolate mousse. Pipe the chocolate mousse into the tart shell. To serve, cut a slice and finish with one pavlova and one dollop of whipped cream, sprinkled with ancho powder and orange zest. Top with your favorite sauce to add your own touch. For individual tarts, follow the same tart shell recipe, but use 4-inch fluted tart pans.

BEASTLY BALL

Dining and Beverage Partner Recipes



La Casita
Mexicana
"el sabor que anda de boca en boca"

AVOCADO DIP

INGREDIENTS:

- 2 avocados
- 1 (8 oz.) package cream cheese
- 2 tablespoons Mexican crema (or sour cream)
- Salt and pepper to taste

DIRECTIONS:

1. Place avocado and cheese in a mixing bowl.
2. Blend sufficiently until creamy.
Add drops of lime juice.
3. Continue blending.
4. Add Mexican crema (or sour cream) last, followed by salt and pepper to taste.

TIPS:

To make the dip a little spicy, add canned chipotle chili, finely chopped, when dip is creamy.

CEVICHE VERDE

INGREDIENTS:

- 2 lbs. whitefish (any kind)
- 1 lb. tomatillos
- Juice from 5 limes
- 1 finely chopped onion
- 1 bunch of cilantro
- 10 mint leaves, finely chopped
- Serrano pepper, finely chopped (to taste)
- Salt and pepper to taste
- Round corn tortilla chips, for serving
- Sliced avocado, for serving

DIRECTIONS:

1. Slice fish into cubes and marinate in the lime juice a minimum of three hours.
2. Drain excess lime juice and mix with remaining ingredients.
3. Serve on round corn tortilla chips.
4. Garnish with sliced avocado.

TIPS:

Blend ingredients with care so as not to damage the fish.
Squeeze limes by hand, to avoid pulp getting into ceviche.



GREATER
LOS ANGELES
ZOO
ASSOCIATION

BEASTLY BALL

Dining and Beverage Partner Recipes



LYRE'S
IMPOSSIBLY CRAFTED
NON-ALCOHOLIC SPIRITS

Non-Alcoholic Cocktail Recipes

LYRE'S NEGRONI

INGREDIENTS:

- 30 ml Lyre's Dry London Spirit
- 30 ml Lyre's Apéritif Rosso
- 30 ml Lyre's Italian Orange

METHOD:

Stir briefly over fresh ice

GLASS:

Old fashioned

GARNISH:

Orange slice

LYRE'S MANHATTAN

INGREDIENTS:

- 60 ml Lyre's American Malt
- 15 ml Lyre's Apéritif Rosso
- 2 dashes aromatic bitters

METHOD:

Stir briefly with ice, strain into glass

GLASS:

Small Coupette

GARNISH:

Maraschino Cherry

LYRE'S OLD FASHIONED

INGREDIENTS:

- 60 ml Lyre's American Malt
- 5 ml white sugar syrup (1:1)
- 2 dashes aromatic bitters

METHOD:

Stir briefly over fresh ice

GLASS:

Old fashioned

GARNISH:

Orange peel



GREATER
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Dining and Beverage Partner Recipes

PAQUERA MEZCAL

SMOKE ON THE WATER

INGREDIENTS:

- 1 oz. Paquera Mezcal
- 3-4 oz. watermelon juice
- Fresh squeezed lime
- Lime garnish
- Salted Rim
- Ice

Serve in a rocker glass with lime garnish and salted rim.

BEASTLY BALL

Dining and Beverage Partner Recipes



BLACK BOAR

IN A MIXING GLASS ADD:

- Ice
- 1.5 oz. coffee liqueur (St. George Coffee Liqueur recommended)
- 1.5 oz. WhistlePig PiggyBack Rye
- 1/4 oz. simple syrup
- Stir

Top with 4-5 oz. heavy cream or half and half
Garnish with a zest of grated cinnamon

RYE HOUND

IN A ROCKS GLASS ADD:

- Ice
- 2 oz. WhistlePig 10 Year

Top with 5-6 oz. fresh grapefruit juice
Garnish with a grapefruit wedge and rosemary sprig