



FALL DINNER EVENTS

Join us to celebrate the season with family, friends and colleagues.

Please review our 2017 Fall Season offerings, we look forward to planning an exceptional event.

Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change with short notice.

Contact our Event Manager for more information or to make a reservation.

HANNAH PETKAU
events@river-cafe.com

403-261-7670

2017 FALL DINNER MENUS

Three Course Dinner Menu

HERITAGE GREENS

*Bee Pollen, Sprouts
Sumac & Verjus Vinaigrette*



NORTHERN DIVINE STURGEON

*Okanagan Pear, Walnuts, Parsnip
Brown Butter & Bourbon Porter Reduction*

— or —

HOG WILD BOAR

*Sea Urchin Emulsion, Hakurei Turnip, Emmer Wheat
Whipped Honey Comb, Honey Crisp Apple, Rye Jus*

— or —

NATURALLY RAISED BEEF

*Caramelized Onion, Taber Corn, Buyks Family Potatoes
Maple Jus, Vital Greens Sour Cream*



FORNO ROASTED PEAR BUTTER TART

Highwood Crossing Canola Custard

— or —

BERNARD & SONS CHOCOLATE

Blackcurrant & Beet, Garden Anise Hyssop

MENU PRICE **\$75** per person

RIVER CAFÉ

PRINCE'S ISLAND PARK

Our Culinary Team can provide vegetarian options, and accommodate any dietary restriction. Please allow 48 hours notice. Menus subject to seasonal availability. Beverages, 5% GST and 18% gratuity* will be added to the final bill. *19% gratuity for weddings.

Enhance Your Menu

Begin with an Amuse

FRESH-SHUCKED OYSTER

Red Currant & Nasturtium Mignonette
\$3.5 each

SEASONAL AMUSE

\$9 per person

Something to Share

RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread
Forno Roasted Eggplant, Roasted Garlic*
\$6 per person

FISH & GAME PLATTER

*Lamb & Garden Lovage Terrine, Coppa
Smoked Oyster, House Cured Berkshire Salumi
& Juniper Smoked Trout Lox
Sesame Seed Crackers*

\$9 per person

Additional Courses

PINE MUSHROOM MOUSSE

*Fennel Poached Pear, Hazelnut Oil
Spruce, Wood Grilled Sourdough*
\$17 per person

GIANT PACIFIC OCTOPUS

*Red Beetm Honey Crisp Apple
Crispy Red Cabbage*
\$18 per person

Individually packaged for your guests
to take home from our Bakery

BOX OF FRESH BAKED : BOX OF HOUSEMADE
COOKIES & SQUARES & CHOCOLATE TRUFFLES
TRUFFLES :
\$16 per person : \$12 per person

A
MEMENTO
of the
EVENING

2017 FALL DINNER MENUS

Four Course Dinner Menu

SEASONAL AMUSE



SHIITAKE MUSHROOM BROTH

*Sudo Farm String Beans
River Garden Rosemary Oil*



NORTHERN DIVINE STURGEON

*Okanagan Pear, Walnuts, Parsnip
Brown Butter & Bourbon Porter Reduction*

— or

DRY AGED DUCK

*Whole Roasted Kohlrabi, Sake Kasu Roasted Plums
Artisan Sake Brown Rice*

— or

NATURALLY RAISED BEEF

*Caramelized Onion, Taber Corn, Buyks Family Potatoes
Maple Jus, Vital Greens Sour Cream*



FORNO ROASTED PEAR BUTTER TART

Highwood Crossing Canola Custard

— or

BERNARD & SONS CHOCOLATE

Blackcurrant & Beet, Garden Anise Hyssop

MENU PRICE **\$84** per person

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FISH & GAME PLATTER

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Smoked Oyster, House Cured Berkshire Salumi
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*Individually packaged for your guests
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COOKIES & SQUARES &
TRUFFLES

\$16 per person

BOX OF HOUSEMADE
CHOCOLATE TRUFFLES

\$12 per person

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