



## SUMMER DINNER EVENTS

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

Please review our 2017 Summer 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 SUMMER DINNER MENUS

## Three Course Dinner Menu

### HERITAGE GREENS

*Bee Pollen, Sprouts, River Garden Flowers  
Sumac & Verjus Vinaigrette*



### HAIDA GWAII HALIBUT

*Campo Beans, Sea Asparagus  
Leaf & Lyre Urban Greens, Lovage Cream  
Mussel & Salumi Vinaigrette Garden*

— or

### HOG WILD BOAR

*Kayben Farms Black Currant Glazed Beets  
Anise, Spelt Grain*

— or

### NATURALLY RAISED BEEF

*Jungle Farms Barley, Wood Grilled Brassica  
Okanagan Cherries, Maple Beer Jus*



### DANDELION HONEY CAKE

*Fallentimber Mead Sorbet  
Okanagan Berries, Vital Organic Yogurt*

— or

### BERNARD & SONS CHOCOLATE

*Fairwinds Goat Milk Caramel  
Lovage, Ontario Pecans*

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

*Seabuckthorn Mignonette*

**\$3.5** each

#### SEASONAL AMUSE

**\$7** per person

### Something to Share

#### RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread  
Forno Roasted Eggplant, Roasted Garlic*

**\$6** per person

#### FISH & GAME PLATTER

*Bison Terrine, Guanciale, Smoked Oyster  
House Cured Berkshire Salumi  
& Juniper Smoked Trout Lox  
Canola Seed Crackers*

**\$9** per person

### Additional Courses

#### KOLB FARMS BISON TARTARE

*Highwood Crossing Canola & Oats  
Saskatoon Berries, Puffed Red Fife  
Smoked Cucumber, Wild Garlic*

**\$18** per person

#### SIDE STRIPE SHRIMP CRUDO

*Kohlrabi, Smoked Aioli  
Cilantro, 'Ponzu', Chili*

**\$18** per person

*Individually packaged for your guests  
to take home from our Bakery*

BOX OF FRESH BAKED  
COOKIES & SQUARES &  
TRUFFLES

**\$16** per person

BOX OF HOUSEMADE  
CHOCOLATE TRUFFLES

**\$12** per person

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EVENING

# 2017 SUMMER DINNER MENUS

## Four Course Dinner Menu

### SEASONAL AMUSE



SHIITAKE MUSHROOM BROTH  
*Asparagus, Gull Valley Romano Beans  
River Garden Rosemary Oil*



HAIDA GWAI HALIBUT  
*Campo Beans, Sea Asparagus  
Leaf & Lyre Urban Greens, Lovage Cream  
Mussel & Salumi Vinaigrette Garden*

— or

HOG WILD BOAR  
*Kayben Farms Black Currant Glazed Beets  
Anise, Spelt Grain*

— or

ALBERTA BISON  
*Jungle Farms Barley, Wood Grilled Brassica  
Okanagan Cherries, Maple Beer Jus*



DANDELION HONEY CAKE  
*Fallentimber Mead Sorbet  
Okanagan Berries, Vital Organic Yogurt*

— or

BERNARD & SONS CHOCOLATE  
*Fairwinds Goat Milk Caramel  
Lovage, Ontario Pecans*

MENU PRICE **\$82 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  
*Seabuckthorn Mignonette*

**\$3.5 each**

SEASONAL AMUSE

**\$7 per person**

#### Something to Share

RED LENTIL HUMMUS  
*Highwood Crossing Canola Seed Flatbread  
Forno Roasted Eggplant, Roasted Garlic*

**\$6 per person**

FISH & GAME PLATTER  
*Bison Terrine, Guanciale, Smoked Oyster  
House Cured Berkshire Salumi  
& Juniper Smoked Trout Lox  
Canola Seed Crackers*

**\$9 per person**

#### Additional Courses

KOLB FARMS BISON TARTARE  
*Highwood Crossing Canola & Oats  
Saskatoon Berries, Puffed Red Fife  
Smoked Cucumber, Wild Garlic*

**\$18 per person**

SIDE STRIPE SHRIMP CRUDO  
*Kohlrabi, Smoked Aioli  
Cilantro, 'Ponzu', Chili*

**\$18 per person**

*Individually packaged for your guests  
to take home from our Bakery*

BOX OF FRESH BAKED COOKIES & SQUARES & TRUFFLES

**\$16 per person**

BOX OF HOUSEMADE CHOCOLATE TRUFFLES

**\$12 per person**

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