



SPRING DINNER EVENTS

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

Please review our 2017 Spring 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 SPRING DINNER MENUS

Three Course Dinner Menu

HERITAGE GREENS

*Sumac & Verjus Vinaigrette
Bee Pollen, Sprouts*



HAIDA GWAIH HALIBUT

*Brandade, Radish, Sumac
Stinging Nettle Cream*

— or

HOG WILD BOAR

*Honeycrisp Apple, Jungle Farms Barley
Crabapple Wine, Honey Butter Turnips*

— or

NATURALLY RAISED BEEF

*Cultured Butter Potato Purée, Oyster Mushroom
Asparagus, Speckled Onion Confit*



DANDELION HONEY CAKE

*Fallentimber Mead Sorbet
Blueberries, Vital Organic Yogurt*

— or

BERNARD & SONS CHOCOLATE

*Fairwinds Goat Milk Caramel
Spruce, 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
Green Apricot 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 Pemmican, 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

CANADIAN RICE PORRIDGE

Schippers Swiss Chard, Pickled Shallot

\$16 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

A
MEMENTO
of the
EVENING

2017 SPRING DINNER MENUS

Four Course Dinner Menu

SEASONAL AMUSE



SHIITAKE MUSHROOM BROTH
*Caramelized Onion, Pickled Asparagus
Charred Cabbage*



HAIDA GWAI HALIBUT

*Brandade, Radish, Sumac
Stinging Nettle Cream*

— or

HOG WILD BOAR

*Honeycrisp Apple, Jungle Farms Barley
Crab Apple Wine, Honey Butter Turnips*

— or

NATURALLY RAISED BEEF

*Cultured Butter Potato Purée, Oyster Mushroom
Asparagus, Speckled Onion Confit*



DANDELION HONEY CAKE

*Fallentimber Mead Sorbet
Blueberries, Vital Organic Yogurt*

— or

BERNARD & SONS CHOCOLATE

*Fairwinds Goat Milk Caramel
Spruce, Ontario Pecans*

MENU PRICE \$82 per person

RIVER CAFÉ

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*19% gratuity for weddings.

Enhance Your Menu

Begin with an Amuse

FRESH-SHUCKED OYSTER

Green Apricot 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 Pemmican, 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

CANADIAN RICE PORRIDGE

Schippers Swiss Chard, Pickled Shallot

\$16 per person

Individually packaged for your guests
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BOX OF FRESH BAKED
COOKIES & SQUARES &
TRUFFLES

\$16 per person

BOX OF HOUSEMADE
CHOCOLATE TRUFFLES

\$12 per person

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