



FALL LUNCH 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
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403-261-7670

2017 FALL LUNCH MENUS

Two Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Sudo Farm String Beans, Garden Rosemary Oil



ALBERTA TROUT

*Roasted Cauliflower, Campo Beans, Ponzu
Maple Candied Dulse*

— or

WINTER SQUASH & MUSHROOM TART

Vital Sour Cream, Pickled Shallot, Pumpkin Seed, Endive

— or

TK RANCH GRASS FED BEEF BURGER

*House Made Preserve, Garden Taragon Aioli
L'Artisan Oka, Heritage Greens*

MENU PRICE **\$36** per person

Three Course Lunch Menu

SHIITAKE MUSHROOM BROTH

Sudo Farm String Beans, Garden Rosemary Oil



ALBERTA TROUT

*Roasted Cauliflower, Campo Beans, Ponzu
Maple Candied Dulse*

— or

HEART ROCK RANCH CHICKEN POT PIE

House Cured Bacon, Poplar Bluff Potato, Red Fife Pastry

— or

TOP GRASS BEEF SIRLOIN

*Whole Roast Kohlrabi, Poached Okanagan Pear
Walnut, Maple Jus*



FORNO ROASTED PEACH BUTTER TART

Highwood Crossing Canola Custard

MENU PRICE **\$51** 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

FRESH-SHUCKED OYSTER

Red Currant & Nasturtium Mignonette

\$3.5 each

Something to Share

RED LENTIL HUMMUS

Highwood Crossing Canola Seed Flatbread

Forno Roasted Eggplant, Roast 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

SELECTION OF ARTISAN CHEESE

House Made Preserve, Candied Nuts

Fruit & Seed Crackers

\$12 per person

Additional Courses

KOLB FARMS BISON TARTARE

Highwood Crossing Canola & Oats

Saskatoon Berries, Puffed Red Fife, Wild Garlic

\$18 per person

HERITAGE GREENS

Sumac & Verjus Vinaigrette

Bee Pollen, Sprouts

\$14 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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DAY