



SPRING DINNER EVENTS

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

Please review our 2018 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

2018 SPRING DINNER MENUS

Three Course Dinner Menu

HERITAGE GREENS

*Honey & Beer Vinaigrette, Endive, Apple
Highwood Crossing Canola, Bee Pollen*



RAINBOW TROUT

*Beck Farms Cabbage, Red Fife
Trout Roe Crème Fraîche, Apple, Celery*

— or

WINTERS' HEIRLOOM TURKEY

*Carrot, Lingonberry Compote
Wild Garlic Gribiche*

— or

NATURALLY RAISED BEEF

*Foraged Stinging Nettle, Preserved Okanagan Grape
Grilled Oyster Mushroom, Ash Baked Potato, Fried Milk*



BRÛLÉÉD BUTTERMILK PIE

*Sea Buckthorn, Milk Crumb
House-churned Buttermilk*

— or

DARK HORSE WHISKEY CHOCOLATE BAR

*Espelette Chili & Sumac Chocolate Ganache
Toasted Marshmallow Gelato*

MENU PRICE **\$74** 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% service charge* will be added to the final bill.
*19% service charge for weddings.

Enhance Your Menu

Begin with an Amuse

FRESH-SHUCKED OYSTER

Rhubarb & Nasturtium Mignonette

\$3.5 each

SEASONAL AMUSE

\$9 per person

Something to Share

RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread
Eggplant, Roasted Garlic*

\$6 per person

FISH & GAME PLATTER

*Juniper Smoked Trout Lox, Potted Fogo Island
Cod, Espelette Lamb Sausage, Coppa,
House Cured Berkshire Salumi
Canola Seed Crackers*

\$9 per person

Additional Courses

PARADOX CABBAGE SOUP

*Forno Roasted Onion
Purple Choucroute, Kale*

\$14 per person

GIANT PACIFIC OCTOPUS

*Fermented Fife Glazed Carrot
Garlic Scape, Birch Syrup*

\$18 per person

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

BOX OF HOUSEMADE
MACARONS, COOKIES &
TRUFFLES (6 PIECES)

\$18 per person

BOX OF HOUSEMADE
MACARONS (4 PIECES)

\$14 per person

A
MEMENTO
of the
EVENING

2018 SPRING DINNER MENUS

Four Course Dinner Menu

SEASONAL AMUSE



PARADOX CABBAGE SOUP

*Forno Roasted Onion
Purple Choucroute, Kale*



NORTHERN DIVINE STURGEON

*Guanciaie, Shiitake Mushrooms
Jungle Farms Barley, Rhubarb Broth
— or*

FAIRWINDS FARM GOAT

*Endive, Yogurt, Goat Bacon & Pinto Bean Stew
Pickled Blackberry, Juniper Goat Sausage
— or*

NATURALLY RAISED BEEF

*Foraged Stinging Nettle, Preserved Okanagan Grape
Grilled Oyster Mushroom, Ash Baked Potato, Fried Milk*



BRÛLÉED BUTTERMILK PIE

*Sea Buckthorn, Milk Crumb
House-churned Buttermilk
— or*

DARK HORSE WHISKEY CHOCOLATE BAR

*Espelette Chili & Sumac Chocolate Ganache
Toasted Marshmallow Gelato*

MENU PRICE **\$84** per person

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