



SPRING LUNCH 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
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2018 SPRING LUNCH MENUS

Two Course Lunch Menu

PARADOX CABBAGE SOUP

Forno Roasted Onion, Purple Choucroute, Kale



RAINBOW TROUT

Jungle Farms Barley, Roast Beets

Rutabaga Purée, Fairwinds Goat Feta

— or

FORAGED STINGING NETTLE & MUSHROOM TART

Pickled Red Onion, Fairwinds Goat Yogurt

— or

TK RANCH GRASS FED BEEF BURGER

Nostrala, Maple Grilled Mushrooms, Pickled Chive Aioli

Roast Carrots

MENU PRICE \$36 per person

Three Course Lunch Menu

PARADOX CABBAGE SOUP

Forno Roasted Onion, Purple Coucroute, Kale



RAINBOW TROUT

Jungle Farms Barley, Roast Beets

Rutabaga Purée, Fairwinds Goat Feta

— or

WINTERS' FREE RANGE TURKEY POT PIE

Spragg Bacon, Poplar Bluff Potato, Red Fife Pastry

Heritage Greens

— or

TOP GRASS BEEF SIRLOIN

Roast Carrot, Potato & Leek Purée

Preserved Okanagan Grape, Flax Crisp



DARK HORSE WHISKEY CHOCOLATE BAR

Espelette Chili & Sumac Chocolate Ganache

Toasted Marshmallow Gelato

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% service charge* will be added to the final bill.

*19% service for weddings.

Enhance Your Menu

Begin with an Amuse

FRESH-SHUCKED OYSTER

Rhubarb & Nasturtium Mignonette

\$3.5 each

Something to Share

RED LENTIL HUMMUS

Highwood Crossing Canola Seed Flatbread

Eggplant, Roast 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

SELECTION OF ARTISAN CHEESE

House Made Preserve, Maple Candied Oats

Heritage Grain & Seed Crackers

\$12 per person

Additional Courses

HERITAGE GREENS

Honey & Beer Vinaigrette, Endive, Apple

Highwood Crossing Canola, Bee Pollen

\$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

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MEMENTO
of the
DAY