



## 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*



### BRÛLÉD 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% gratuity\* will be added to the final bill. \*19% gratuity for weddings.

## Enhance Your Menu

### Begin with an Amuse

#### FRESH-SHUCKED OYSTER

*Red Currant & 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

*Yellowfoot Chanterelles, Crabapple Wine Broth  
Jungle Farms Barley, Mangalitzza Pancetta*  
— or

#### DRIVIEW FARMS LAMB

*Roast Beet, Green Coriander  
Cucumber, Flax Crisp, Tangerine Marigold*  
— 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

## 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

*Red Currant & 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

#### 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)	BOX OF HOUSEMADE MACARONS (4 PIECES)
<b>\$18</b> per person	<b>\$14</b> per person

A  
MEMENTO  
of the  
EVENING