

## APPETIZER

### OYSTERS 3.5EA.

*Sea Buckthorn Mignonette*

### BECK'S CARROT KOMBUCHA SOUP 14.

*Camelina Oil, Vital Green Farms Organic Cream*

### LOCAL LETTUCE 15.

*Highwood Crossing Oats*

*Maple Rhubarb Vinaigrette, Bee Pollen*

### RED LENTIL HUMMUS 15.

*Highwood Crossing Canola Seed Flatbread*

*Okanagan Sumac, Roast Garlic*

### GINDARA SABLEFISH CRUDO 21.

*Sorrel, Jalapeño, Puffed Rice*

### GRASS-FINISHED BEEF MARROW & TONGUE 19.

*Pickled Wild Onion Relish, Radish*

*Wood Grilled Sourdough*

### FOGO ISLAND SNOW CRAB 21.

*Artisan Sake Kasu, Edgar Farms Peas, Espelette Chilli*

*Cedar Jelly, Spruce Shoots*

### FISH & GAME BOARD 34.

*Smoked Wild Sockeye Salmon, Bison Pemmican*

*Goose Ham, Rabbit Rillettes, Coppa*

*Canola Seed Crackers*

*(Serves 2)*

*Highwood Crossing Rye Sourdough*

*House-Churned Butter*

*Vancouver Island Fleur de Sel*

**RIVER CAFÉ**  
PRINCE'S ISLAND PARK



All seafood selections are the best sustainable choices as recommended by Vancouver Aquarium's Ocean Wise Program.



One meal will be provided to someone in need for every Red Lentil Hummus served through Mealshare.

## MAIN

### **SLOW ROASTED CELERY ROOT 36.**

*Heritage Red Fife, Oyster Mushrooms  
Edgar Farms Asparagus, Oat Purée*

### **STINGING NETTLE PASTA 36.**

*Garden Green Coriander, Black Bean Purée  
Edgar Farms Asparagus, Ash Roasted Onion Crema*

### **LINE CAUGHT PACIFIC HALIBUT 44.**

*Local 'Dashi', Roast Radish  
Rhubarb, Turnip, Salted Halibut Dumplings*

### **WILD SOCKEYE SALMON 44.**

*Poplar Bluff Parsnip, Dried Scallop  
Fiddleheads, Upper Greens Potato*

### **HEART ROCK RANCH DUCK 46.**

*Duck Leg Confit, Swiss Chard  
Ash Baked Rutabaga, Okanagan Grape*

### **DRY-AGED BERKSHIRE PORK SHOULDER 43.**

*Preserved Cherry Jus, Cabbage Mash  
Yellowfoot Chanterelles, Black Beans*

### **LAMBTASTIC FARMS LAMB 44.**

*Garden Green Coriander, Stinging Nettles  
Lamb Sausage, Black Lentils*

### **TOP GRASS BEEF TENDERLOIN 52.**

*Stinging Nettle & Wild Onion Potato Purée  
Edgar Farms Asparagus, Oyster Mushrooms*

### **CHEF'S TASTING MENU 95.**

*Whole Table Participation Required  
{Priced Per Person}*

*In-house filtered still & sparkling water. Unlimited \$1/Guest*

**RIVER CAFÉ**  
PRINCE'S ISLAND PARK

*Canadian Seasonal Cuisine*

Supporting regional and local purveyors, farmers and coastal fishermen  
practising responsible stewardship of the land, rivers and sea.

AN 18% SERVICE CHARGE WILL BE CHARGED TO PARTIES OF EIGHT OR MORE

SPRING 2019