

# LUNCH

## TO START

FRESH SHUCKED OYSTERS <i>Sea Buckthorn Mignonette</i> .....	3.5 ea.
BECK'S CARROT KOMBUCHA SOUP <i>Camelina Oil, Vital Green Farms Organic Cream</i> .....	14
LOCAL LETTUCE <i>Maple Rhubarb Vinaigrette, Bee Pollen, Highwood Crossing Oats</i> .....	15
GINDARA SABLEFISH CRUDO <i>Sorrel, Jalapeño, Puffed Rice</i> .....	21
GRASS-FINISHED BEEF MARROW & TONGUE <i>Pickled Wild Onion, Radish, Wood Grilled Sourdough</i> .....	19
FOGO ISLAND SNOW CRAB <i>Artisan Sake Kasu, Eggar Farms Peas, Espelette Chili, Cedar Jelly, Spruce Shoots</i> .....	21

## TO SHARE

RED LENTIL HUMMUS <i>Highwood Crossing Canola Seed Flatbread, Okanagan Sumac, Roast Garlic</i> .....	15
EDGAR FARMS ASPARAGUS FLATBREAD <i>Buffalo Mozzarella, Wild Onions, Kelp</i> .....	21
FLATBREAD ?? .....	21
SELECTION OF ARTISAN CHEESE <i>Canola Seed Crackers, House-Made Preserve</i> .....	31
FISH & GAME BOARD <i>Smoked Wild Sockeye Salmon, Bison Pemmican Goose Ham, Rabbit Rillettes, Coppa, Canola Seed Crackers (Serves 2)</i> .....	34

## MAIN

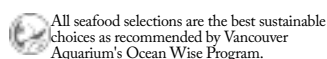
STINGING NETTLE & MUSHROOM TART <i>Pickled &amp; Roast Radish, Fairwinds Farm Goat Yogurt, Puffed Red Fife</i> .....	21
WILD SOCKEYE SALMON <i>Chilli Cucumber, Fermented Red Fife, Dried Scallop, Poplar Bluff Parsnip</i> .....	27
SALTED HALIBUT DUMPLINGS <i>Local Dashi, Radish, Fiddleheads, Soft Poached Egg, Sylvan Star Grizzly Gouda</i> .....	23
WINTER'S HEIRLOOM TURKEY <i>Crispy Skin, Edgar Farms Asparagus, Sprouted Black Lentils, Local Lettuce</i> .....	22
DRY-AGED BERKSHIRE PORK <i>Fiddleheads, Okanagan Apple, Heritage Red Fife, Preserved Cherry Jus</i> .....	27
21-DAY AGED TOP GRASS SIRLOIN <i>Beef Fat Fried Potatoes, Edgar Farms Asparagus, Garden Green Coriander</i> .....	27
TK RANCH BEEF BURGER <i>Tiger Blue Cheese, Poached Rhubarb, House Cured Bacon, Potato Salad</i> .....	22

*Highwood Crossing Rye Sourdough  
House-Churned Butter, Vancouver Island Fleur de Sel*

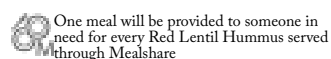
*In-house filtered still & sparkling water. Unlimited...\$1/Guest*

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

**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.



SPRING 2019

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