

SPREAD ON NEXT PAGES  
DO NOT PRINT PAGE ONE

## TO START

### FRESH SHUCKED OYSTERS 4 EA.

*Pickled Foxglove Farm Ginger  
House Made Hot Sauce, Seasonal Mignonette*

### SOUTHERN SKIES GREEN SALAD 18.

*Romesco Dressing, Gull Valley Cucumber  
Hazelnut, Fine Herbs*

### GULL VALLEY TOMATOES 17.

*Poached Rhubarb, Whipped Fairwinds Farm Goat Cheese  
Garden Fennel & Bee Pollen*

### HAND ROLLED FETTUCCINI 24.

*Sudo Farms Peas, Harvest Moon Smoked Brie  
Green Alder, Tarragon Oil*

### KYUQUOT SOUND SABLEFISH 24.

*Amiable Organics Salt Baked Celery Root, Birch Glaze*

### CHICKEN LIVER MOUSSE 20.

*Sourdough, Preserved Blackberry, Buckwheat  
Pickled Cipollini Onion, Mint*

### BENCHMARK BEEF TARTARE 22.

*Avonlea Cheddar Beer Cheese, Smoked Beef Fat  
Southern Skies Radish, Brassica Mustard*

## TO SHARE


### RED LENTIL HUMMUS 16.


*Forno Baked Sourdough Flatbread  
Okanagan Sumac, Basil Pistou*

### FISH & GAME BOARD 34.

*Broek Acres Farm Coppa, Lonza & Salumi  
Seasonal Potted Seafood, Smoked Salmon  
River Café Pickles, Preserves & Crackers  
(Serves 2)*

**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.

SUMMER2022

## MAIN

### SUDO FARMS GRILLED ZUCCHINI 39.

*Fairwinds Farm Goat Feta, Hazelnut Molé  
Okanagan Apricot, Garden Herbs*

### YUKON ARCTIC CHAR 45.

*Broxburn Farms Broccoli, Sumac, Seared Leek  
Avonlea Buttermilk Cream*

### HAIDA GWAI HALIBUT 49.

*Grilled Baby Red Romaine, Crispy Chicken Skin  
Fermented Potato Cream, Cucumber*

### HOG WILD BOAR BELLY 46.

*Potato & Sauerkraut Rösti, Roasted Oyster Mushrooms  
Pickled Granny Smith Apple, Mans Egg Yolk*

### LAMBTASTIC LAMB SHOULDER 48.

*Poplar Bluff Cylinder Beets  
Borscht, Crème Fraîche, Dill*

### RANGELAND BISON STRIPLOIN 57.

*Poplar Bluff Hasselback Potato  
Wise Eats King Oyster Mushrooms  
Southern Skies Swiss Chard, Brassica Jus*

### TOP GRASS BEEF TENDERLOIN 54.

*Highwood Crossing Red Fife  
ARK Black Kale, Garden Lovage  
Red Wine Jus*

### CHEF'S TASTING MENU 110.

*5 Course Chef's Tasting  
Whole Table Participation Required  
Optional Wine Pairings Available  
{Priced Per Person}*

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

**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 APPLIED TO PARTIES OF EIGHT OR MORE

SUMMER 2022