

TO START

FRESH SHUCKED OYSTERS 4 EA.

*Pickled Mans Organic Ginger
House Made Hot Sauce, Seasonal Mignonette*

DEEPWATER FARMS BABY KALE 18.

*Quince Vinaigrette, Smoked Sylvan Star Gouda
Ontario Black Walnut, Frisée*

MANS ORGANIC BUTTERNUT SQUASH SOUP 18.

*Pickled Delicata Squash, Crispy Sage
Brown Butter, Pumpkin Seeds*

HAND CUT PAPPARDELLE 27.

*Lambtastic Farm Lamb Neck Ragout
Sylvan Star Gouda, Baby Peppers, Basil*

KYUQUOT SOUND SABLEFISH 24.

Amiable Organics Salt Baked Celery Root, Birch Glaze

CHICKEN LIVER MOUSSE 22.

*Highwood Crossing Oat Granola, Sunflower Shoots
Okanagan Apple Butter, Grilled Sourdough*

BENCHMARK BEEF TARTARE 23.

*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 35.

*Selection of Cured Meats
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.

FALL 2022

MAIN

CHARRED RADIANCE SWEET POTATO 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.

*Sunrise Farm Turnip Gnocchi, Baby Bok Choy
XO Sauce, Ceres Oyster Mushroom Puree*

LAMBTASTIC LAMB SHOULDER 48.

*Charred Leffers Organics Carrots
Highwood Crossing Rye Crumble, Black Garlic*

RANGELAND BISON STRIPLOIN 60.

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

TOP GRASS BEEF TENDERLOIN 59.

*Barley Risotto, Crispy ARK Black Kale
Charred Sudo Farms Cabbage, Jus Gras*

CHEF'S TASTING MENU 95.

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

*Highwood Crossing Red Fife Sourdough
House-Churned Butter, Newfoundland Sea Salt*

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

RIVER CAFÉ
PRINCE'S ISLAND PARK

Canadian Seasonal Cuisine
Supporting regional and local purveyors, farmers and coastal fishermen practicing responsible stewardship of the land, rivers and sea.

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

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