

# LUNCH

## TO START

### FRESH SHUCKED OYSTERS

*Pickled Mans Organic Ginger, House Made Hot Sauce, Seasonal Mignonette . . . 30/Half Dozen*

### DEEPWATER FARMS BABY KALE

*Quince Vinaigrette, Smoked Sylvan Star Gouda, Ontario Black Walnut, Frisée. . . . . 19*

### POPLAR BLUFF AGRIA POTATO SOUP

*Ceres Oyster Mushroom Duxelles, Chervil, Sylvan Star Gouda Gougère . . . . . 18*

### BENCHMARK BEEF TARTARE

*Vichyssoise, Crisp Amiable Organics Leeks, Brassica Mustard, Flax Seed Lavosh . . . . . 24*

### RED LENTIL HUMMUS

*Forno Baked Sourdough Flatbread, Okanagan Sumac, Basil Pistou . . . . . 17*

### FORNO BAKED SOURDOUGH FLATBREAD

*Gull Valley Tomatoes, Sylvan Star Gouda, Roasted Ceres Oyster Mushrooms*

*Pickled Peppers, Deep Water Farms Arugula, Apple Cider Gastrique . . . . . 22*

*Add Hogwild Boar & Fennel Sausage . . . . . 4*

### FISH & GAME BOARD

*Selection of Cured Meats*

*Seasonal Potted Seafood, Smoked Salmon*

*River Café Pickles, Preserves & Crackers . . . . . 35*

*Add 3 oz. of Curated Canadian Cheeses:*

*Sylvan Star Gouda, Avonlea Cheddar & Tiger Blue. . . . . 21*

## MAIN

### CHARRED RADIANCE SWEET POTATO

*Fairwinds Farm Goat Feta, Hazelnut Molé, Okanagan Apricot, Sunflower Shoots . . . . . 29*

### HAND CUT PAPPARDELLE

*Springbank Bison Bolognese, Sylvan Star Grizzly Gouda, Cold Pressed Canola Oil. . . . . 31*

### PAN SEARED YUKON ARCTIC CHAR

*GE&H Farms Lettuce, Green Goddess Dressing, Gull Valley Tomato, Buckwheat. . . . . 34*

### BENCHMARK ANGUS BEEF FLANK STEAK

*Pomme Purée, Poplar Bluff Parsnips, Jus Gras. . . . . 36*

### FARMING WORX DUCK CONFIT

*Alberta Beluga Lentil, Ontario Black Walnut, Pickled BC Chanterelles, Brandy Jus. . . . . 36*

### BENCHMARK BEEF BURGER

*Bacon Mortadella, Sylvan Star Gouda, Pickle Mayo, Dill Challah Bun. . . . . 29*

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

**RIVER CAFÉ**  
PRINCE'S ISLAND PARK

*Canadian Seasonal Cuisine*


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

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



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

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 Printed on Environment Paper: 50% Sugar Cane Fibre and 50% Recycled Fibre