

TO START

FRESH SHUCKED OYSTERS 30/HALF DOZEN.

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

DEEPWATER FARMS BABY KALE 19.

*Quince Vinaigrette, Smoked Sylevan Star Gouda
Saskatoon Berries, Ontario Black Walnut, Fricée*

POPLAR BLUFF AGRICULTURE POTATO SOUP 18.

*Ceres Oyster Mushroom Duxelles
Chervil, Sylevan Star Gouda Gougère*

HAND CUT PAPPARDELLE 31.

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

KYUQUOT SOUND SABLEFISH 24.

Amiable Organics Salt Baked Celery Root, Birch Glaze

HILLVIEW CHICKEN LIVER MOUSSE 22.

*Mans Organic Butternut Squash Caramel
Pepita Seeds, Pickled Delicata Squash
Crispy Sage, Grilled Rye Sourdough*

BENCHMARK BEEF TARTARE 24.

*Vichyssoise, Crisp Amiable Organics Leeks
Brassica Mustard, Flax Seed Larvosh*

TO SHARE

RED LENTIL HUMMUS 17.

*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)*

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

RIVER CAFÉ
P A R T N E R S I N P A S S I O N

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

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

WINTER 2023

MAIN

CHARRED RADIANCE SWEET POTATO 39.

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

YUKON ARCTIC CHAR 46.

*Poplar Bluff Parsnip Purée, Okanagan Sumac
Amiable Organics Leeks, Tarragon Oil*

MANITOBA WALLEYE 47.

*Salt Spring Island Mussel Tempura
Broxburn Tomato Cioppino, Baby Sweet Peppers
Southern Skies Butterleaf, Dill*

HOG WILD BOAR BELLY 46.

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

LAMBTASTIC FARM LAMB SHOULDER 51.

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

RANGELAND BISON STRIPLOIN 61.

*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*

FARMING WORX DUCK BREAST 52.

*Braised Alberta Beluga Lentil, Ontario Black Walnut
Pickled BC Chanterelles, Garlic Scape, Brandy Jus*

CHEF'S TASTING MENU 120.

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

RIVER CAFÉ
P A R T N E R S I N P A S S I O N

Canadian Seasonal Cuisine

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

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