

# RIVER CAFÉ

PRINCE'S ISLAND PARK

*Celebrate the Season!*

*The Holiday Season is a special time at River Café.  
We look forward to having you join us to celebrate with family, friends and colleagues.*



*Please review our 2011 holiday offerings,  
including a few seasonal treats to enhance your experience.  
We look forward to planning an exceptional event.*

Please contact our Event Manager  
for more information or to make a reservation.

Natasha Drainville  
403-261-7670  
events@river-cafe.com

# RIVER CAFÉ

PRINCE'S ISLAND PARK

## 2011 Holiday Lunch Menus

### *Two Course Lunch Menu*

BECK FARM ROASTED CARROT SOUP  
*Fairwinds Farm Yogurt, Mint & Moorish Spices*



HANNINEN HAZELNUT & QUINOA TART  
*Fairwind Feta, Roasted Beck Farm Carrot  
Marinated Delicata Squash*

or

LOIS LAKE STEELHEAD TROUT  
*Great Northern White Bean, Roast Tomato, Boar Pancetta*

or

OLSON'S HIGH COUNTRY BISON BURGER  
*Apricot Jam, Local Manchego, House Bacon*

**MENU PRICE**

**\$32**  
per person

### *Enhance your Menu*

*begin with*  
**AN AMUSE BOUCHE**

BAKED SAWMILL BAY OYSTER  
*Parmesan, Lemon, Secret Island Bull Kelp*

OR

POPLAR BLUFF GOLDEN BEET &  
BUTTERNUT SQUASH  
*Duck Prosciutto, Smoked Fairwinds Farm  
Chèvre, Watercress*

OR

ROYAL FARM ELK CARPACCIO  
*Moonstruck Blossom's Blue Cheese,  
Blush Lane Orchard Pickled Apple*

**\$5**  
per person

### *Three Course Lunch Menu*

POPLAR BLUFF GOLDEN BEET SALAD  
*Duck Prosciutto, Hazelnut Panna Cotta, Chèvre*



LOIS LAKE STEELHEAD TROUT  
*Great Northern White Bean, Roast Tomato, Boar Pancetta*

or

PURA VIDA ROAST CHICKEN  
*Hazelnut Vinaigrette, Delicata Squash, Red Quinoa*

or

PURA VIDA ORGANIC BEEF SIRLOIN  
*Dill Crème Fraîche, Nugget Potato, Cauliflower*



BROXBURN SUGAR PUMPKIN STICKY TOFFEE PUDDING  
*Crème Fraîche Sorbet, Salted Caramel*

**MENU PRICE**

**\$45**  
per person

### **SOMETHING TO SHARE**

RED LENTIL HUMMUS  
*Canola Seed Flatbread, Preserved  
Tomato, Roasted Garlic*

**\$4**  
per person

FISH & GAME PLATTER  
*Duck Paté, Smoked Bison, Candied Wild  
Sockeye Salmon, Duck Rillettes*

**\$7**  
per person

### **A MEMENTO**

*Individually packaged for your guests  
to take home from the River Café Bakery*

BOX OF FRESH BAKED **\$8**  
COOKIES & SQUARES per person

BOX OF THEO ORGANIC **\$10**  
CHOCOLATE TRUFFLES per person

*Our Culinary Team can provide vegetarian options, and accommodate any dietary restriction. Please allow 48 hours notice. Menus subject to change. Beverages, 5% GST and 18% gratuity will be added to the final bill.*

# RIVER CAFÉ

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## 2011 Holiday Lunch Menus

### Four Course Lunch Menu

VANCOUVER ISLAND SPOT PRAWN  
*Apple, Boar Pancetta, Lund's Kohlrabi*



POPLAR BLUFF GOLDEN BEET SALAD  
*Duck Prosciutto, Hazelnut Panna Cotta, Chèvre*



QUALICUM BAY SCALLOP  
*Creamed Taber Corn, Grilled Octopus,  
Arugula, Chorizo*

or

NOBLE FARMS DUCK CONFIT  
*Thyme Gnocchi, Taber Corn,  
Brussels Leaves, Pickled Cherry*

or

PURA VIDA ORGANIC BEEF SIRLOIN  
*Dill Crème Fraiche  
Nugget Potato, Cauliflower*



THEO FAIR TRADE ORGANIC CHOCOLATE  
*Milk Chocolate Pot de Crème,  
Lavender Shortbread*

### MENU PRICE

\$52  
per person

### Enhance your Menu

*begin with*  
AN AMUSE BOUCHE

BAKED SAWMILL BAY OYSTER  
*Parmesan, Lemon, Secret Island Bull Kelp*

OR

DUNGENESS CRAB & CHÈVRE  
NOIR ARANCINI  
*Wild Salmon Caviar, Chive*

OR

ROYAL FARM ELK CARPACCIO  
*Moonstruck Blossom's Blue Cheese,  
Blush Lane Orchard Pickled Apple*

\$5  
per person

### SOMETHING TO SHARE

RED LENTIL HUMMUS  
*Canola Seed Flatbread, Preserved  
Tomato, Roasted Garlic*

\$4  
per person



FISH & GAME PLATTER  
*Duck Paté, Smoked Bison, Candied Wild  
Sockeye Salmon, Duck Rillettes*

\$7  
per person

### CHEESE & PORT COURSE

SELECTION OF ARTISAN  
CHEESE  
*House Made Preserves, Roasted Nuts*  
2005 Dow's Late Bottled Vintage Port  
\$18  
per person

### A MEMENTO

*Individually packaged for your guests  
to take home from the River Café Bakery*

BOX OF FRESH BAKED  
COOKIES & SQUARES \$8  
per person

BOX OF THEO ORGANIC  
CHOCOLATE TRUFFLES \$10  
per person



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## Holiday Beverage Selections

### FESTIVE COCKTAILS

ORGANIC HOT APPLE CIDER (NON-ALCOHOLIC)	\$4
MULLED WINE	\$7
KIR ROYALE <i>Gabriel Boudier Cassis and Nino Franco Prosecco</i>	\$10
FROZEN GRAPE <i>Cava and a splash of Vineland Estates Icewine</i>	\$12
VANILLA BERRY MARTINI <i>Vanilla Bean infused Vodka, Cassis, Lime and Cranberry</i>	\$11
GINGER SNAPS <i>Vanilla Bean infused Vodka, Candied Ginger with fresh Lemon</i>	\$11

### SPARKLING & CHAMPAGNE

Cava Rosé CODORNIU, Spain <i>pinot noir, strawberry mousse, dry, toasty</i>	\$35
Prosecco NINO FRANCO 'Rustico' Italy <i>peach &amp; apricot, soft bubbles, slightly sweet finish</i>	\$50
Champagne GASTON CHIQUET 1er Cru 'Tradition' France <i>brioche, melon, vanilla, dry &amp; elegant</i>	\$93
Champagne MONTAUDON Brut, France <i>apple, spice, toast, rich and full</i>	\$98

### WINE LIST

#### White

2009 Soave ANSELMINI 'San Vincenzo' Italy	\$36
2010 Sauvignon Blanc MAIN DIVIDE, New Zealand	\$47
2010 Pinot Gris VERUS VINEYARDS, Slovenia	\$50
2009 Pinot Blanc BLUE MOUNTAIN, British Columbia	\$58
2008 Chardonnay BLUE MOUNTAIN, British Columbia	\$60
2010 Sauvignon Blanc FROG'S LEAP, California	\$60
2009 Sancerre ALPHONSE MELLOTT 'La Moussiere' France	\$75
2007 Chardonnay MOUNT EDEN ESTATE 'Saratoga Cuvée' California	\$79
2005 Meursault JEAN-PHILIPPE FICHET, France	\$120
2008 Chardonnay HDV 'Hyde Vineyard' Carneros	\$126

#### Red

2008 CARM CLASSICO, Portugal	\$46
2009 Cabernet/Merlot HESTER CREEK, British Columbia	\$46
2007 Syrah MATCHBOOK, California	\$48
2007 Zinfandel STEELE 'Pacini Vineyard' California	\$58
2007 Nebbiolo LA SPINETTA, Italy	\$64
2008 Pinot Noir CALERA, California	\$74
2008 Shiraz MITOLO 'G.A.M.' Australia	\$85
2007 Zinfandel ELYSE 'Morisoli Vineyard' California	\$86
2008 Pinot Noir QUAIL'S GATE 'Stewart Family Reserve' British Columbia	\$94
2007 Cabernet Sauvignon STAG'S LEAP WINE CELLARS 'Artemis' California	\$96
2006 Brunello ANGELLINI 'Val de Suga' Italy	\$112
2007 Cabernet Sauvignon L'ECOLE 41 'Apogee' Washington	\$115
2006 Amarone SPERI, Italy	\$138
2000 Barolo ELVIO COGNO 'Ravera Cru', Italy	\$140
2006 Cabernet Sauvignon FROG'S LEAP 'Rutherford' California	\$160
2008 Cabernet Sauvignon BOESCHEN, Napa Valley	\$180
2006 Cabernet Sauvignon CHÂTEAU MONTROSE St Estèphe, France	\$185
2003 CHÂTEAU PONTET-CANET Pauillac, France	\$210



*All items have been hand-selected by our Sommelier for groups of 12 or more.*

*We recommend selecting one red and one white. You are charged by the bottle. A complete wine list is available for your consideration.*

*Our Sommelier would also be delighted to make suggestions for specific wine pairings to compliment each course.*