

# 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 Private Dinner

### Cocktail Reception Menu

*with Interactive Chef station  
and passed canapés as guests arrive*

#### OYSTER BAR

FRESH-SHUCKED EAST &  
WEST COAST OYSTERS  
*House Smoked Chipotle Pepper  
Mignonette*

#### PASSED CANAPÉS

ROASTED PORTOBELLO,  
ARUGULA & BRIE IN PHYLO

RED LENTIL HUMMUS  
*Roasted Tomato,  
House Made Cracker*

PACIFIC ALBACORE TUNA  
*Sesame Chili Crust,  
Pickled Broxburn Cucumber*

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

HOUSE MADE NOBLE FARM  
DUCK RILLETTES  
*Sylvan Star Gouda Shortbread*

DIAMOND WILLOW ORGANIC  
BEEF SHORTRIB & ERMITE  
BLUE CHEESE GOUGÈRE  
*Blush Lane Orchard Apple Slaw*

### Five Course Dinner Menu

SEARED QUALICUM SCALLOP & GOLDEN  
CHANTERELLE VELOUTÉ  
*Smoked Chanterelle & Taber Corn Relish, Sage Oil*

POPLAR BLUFF ORGANIC GOLDEN BEET SALAD  
*Fairwinds Farm Chèvre Panna Cotta, Pekin Duck Prosciutto  
Beet Chips, Candied Hanninen Hazelnut, Watercress*

WOOD GRILLED VANCOUVER ISLAND SPOT PRAWN  
*Marinated Apple, Wild Boar Pancetta  
Lyalta Pea Tendrils, Lund's Winter Kohlrabi*

ROASTED PACIFIC SABLEFISH  
*Poplar Bluff Potato Gnocchi, Herbed Taber Corn,  
Brussels Sprout Leaves, Maple Thyme Vinaigrette*  
OR  
PURA VIDA NATURALLY RAISED CHICKEN  
*Chestnut Bread Pudding, Quebec Maple & Wild Boar Pancetta  
Roasted Brussels Sprouts, Cauliflower, Brassica Mustard Jus*

OLSON'S HIGH COUNTRY BISON STRIPLOIN  
*Braised Brisket, Crushed Celeriac, Delicata Squash,  
Roasted Shallot, Vanilla Bean Horseradish*

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



### A MEMENTO OF THE EVENING

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

BOX OF FRESH BAKED  
COOKIES & SQUARES

MENU PRICE

**\$150**  
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.*

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PRINCE'S ISLAND PARK

## 2011 Holiday Private Dinner

### Cocktail Reception Menu

*with Interactive Chef station  
and passed canapés as guests arrive*

#### OYSTER BAR

FRESH-SHUCKED EAST &  
WEST COAST OYSTERS  
*House Smoked Chipotle Pepper  
Mignonette*

#### PASSED CANAPÉS

ROASTED PORTOBELLO,  
ARUGULA & BRIE IN PHYLO

SPOT PRAWN  
WRAPPED IN LOIS LAKE  
HOUSE CURED TROUT LOX  
*Spiced Heirloom Tomato Powder*

PACIFIC ALBACORE TUNA  
*Sesame Chili Crust,  
Pickled Broxburn Cucumber*

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

PURA VIDA  
GRILLED CHICKEN SKEWER  
*Preserved Lemon Marinade,  
Hanninen Farm Hazelnut Romesco*

DIAMOND WILLOW ORGANIC  
BEEF SHORTRIB & ERMITE  
BLUE CHEESE GOUGÈRE  
*Blush Lane Orchard Apple Slaw*

### Four Course Dinner Menu

POPLAR BLUFF ORGANIC GOLDEN BEET SALAD  
*Fairwinds Farm Chèvre Panna Cotta, Pekin Duck Prosciutto  
Beet Chips, Candied Hanninen Hazelnut, Watercress*

QUALICUM BAY SCALLOP  
*Squash Ravioli, Brown Butter Chanterelles,  
Arugula, Parmesan*

NOBLE FARMS PEKIN DUCK BREAST  
*Conift Sunchoke, Onion Puree,  
Cranberry Mustard  
or*

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

WOOD GRILLED DRIVIEW FARM LAMB LOIN  
*Greencroft Gardens Crushed Celeriac, Delicata Squash,  
Braised Shallots, Pickled Okanagan Cherry Reduction*

HANNINEN FARM HAZELNUT & ANJOU PEAR TART  
*Salted Caramel Ice Cream,  
Pear Reduction*



### A MEMENTO OF THE EVENING

*Individually packaged for your guests  
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BOX OF FRESH BAKED  
COOKIES & SQUARES

MENU PRICE

**\$110**  
per person

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## 2011 Holiday Vegetarian Menu

### *Five Course Vegetarian Menu*

ROASTED LEFFER FARM CARROT SOUP  
*Moorish Spices, Goat Yogurt, Mint*



POPLAR BLUFF ORGANIC BEET SALAD \*  
*Fairwinds Farm Chevre Panna Cotta*  
*Beet Chips, Candied Hanninen Hazelnut, Watercress*



TOASTED QUINOA & TABER CORN CAKES  
*Roasted Cauliflower & Puree,*  
*Harissa Yogurt*



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



*Dessert to match whichever menu you choose!*

*\* With the Four Course Menu Selection,  
the Salad Course will be eliminated.*



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COOKIES & SQUARES

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## Holiday Beverage Selections

### FESTIVE COCKTAILS

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

### SPARKLING & CHAMPAGNE

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

### WINE LIST

#### White

2009 Soave ANSELMi '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.*