



FALL LUNCH EVENTS

Join us to celebrate the season with family, friends and colleagues.

Please review our 2017 Fall Season offerings, we look forward to planning an exceptional event.

Our menus change frequently and feature the best possible seasonal ingredients. Please be aware that some of our example menus may change with short notice.

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

HANNAH PETKAU
events@river-cafe.com

403-261-7670

2017 FALL LUNCH MENUS

Two Course Lunch Menu

SHIITAKE MUSHROOM BROTH
Delicata Squash, Brussels Sprout Leaves
Pickled Edgar Farms Asparagus



ALBERTA TROUT
Jungle Farms Barley, Parsnip, Kale, Poached Pear, 'Ponzu'

— or

WINTER SQUASH & MUSHROOM TART
Vital Sour Cream, Pickled Shallot, Pumpkin Seed, Endive

— or

TK RANCH GRASS FED BEEF BURGER
House Made Preserve, Garden Taragon Aioli
L' Artisan Oka, Heritage Greens

MENU PRICE \$36 per person

Three Course Lunch Menu

SHIITAKE MUSHROOM BROTH
Delicata Squash, Brussels Sprout Leaves
Pickled Edgar Farms Asparagus



ALBERTA TROUT
Jungle Farms Barley, Parsnip, Kale, Poached Pear, 'Ponzu'

— or

WINTER'S FREE RANGE TURKEY POT PIE
House Cured Bacon, Poplar Bluff Potato, Red Fife Pastry

— or

TOP GRASS BEEF SIRLOIN
Grilled Potato, Preserved Plum, Cabbage, Leek, Walnut



BERNARD & SONS CHOCOLATE
Blackcurrant & Beet, Garden Anise Hyssop

MENU PRICE \$51 per person

RIVER CAFÉ
PRINCE'S ISLAND PARK

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

*19% gratuity for weddings.

Enhance Your Menu

Begin

FRESH-SHUCKED OYSTER
Red Currant & Nasturtium Mignonette
\$3.5 each

Something to Share

RED LENTIL HUMMUS
Highwood Crossing Canola Seed Flatbread
Forno Roasted Eggplant, Roast Garlic
\$6 per person

FISH & GAME PLATTER

Lamb & Garden Lovage Terrine, Coppa
Smoked Oyster, House Cured Berkshire Salumi
& Juniper Smoked Trout Lox
Sesame Seed Crackers
\$9 per person

SELECTION OF ARTISAN CHEESE

House Made Preserve, Candied Nuts
Fruit & Seed Crackers
\$12 per person

Additional Courses

GIANT PACIFIC OCTOPUS
Red Beet, Honey Crisp Apple
Crispy Red Cabbage
\$18 per person

HERITAGE GREENS

Sumac & Verjus Vinaigrette
Bee Pollen, Sprouts
\$14 per person

Individually packaged for your guests
to take home from our Bakery

BOX OF FRESH BAKED
COOKIES & SQUARES &
TRUFFLES

\$16 per person

BOX OF HOUSEMADE
CHOCOLATE TRUFFLES

\$12 per person

A
MEMENTO
of the
DAY