



## FALL DINNER 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 DINNER MENUS

## Three Course Dinner Menu

### HERITAGE GREENS

*Bee Pollen, Sprouts  
Sumac & Verjus Vinaigrette*



### NORTHERN DIVINE STURGEON

*Okanagan Pear, Walnuts, Parsnip  
Brown Butter & Bourbon Porter Reduction*

— or

### HOG WILD BOAR

*Sea Urchin Emulsion, Hakurei Turnip, Emmer Wheat  
Whipped Honey Comb, Honey Crisp Apple, Rye Jus*

— or

### NATURALLY RAISED BEEF

*Caramelized Onion, Taber Corn, Buyks Family Potatoes  
Maple Jus, Vital Greens Sour Cream*



### BECK FARMS CARROT CAKE

*Vital Greens Organic Cream, Bee Pollen  
Okanagan Grapes, Fallentimber Mead*

— or

### BERNARD & SONS CHOCOLATE

*Blackcurrant & Beet, Garden Anise Hyssop*

MENU PRICE **\$75 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 with an Amuse

#### FRESH-SHUCKED OYSTER

*Red Currant & Nasturtium Mignonette*  
\$3.5 each

#### SEASONAL AMUSE

\$9 per person

### Something to Share

#### RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread  
Forno Roasted Eggplant, Roasted 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

### Additional Courses

#### GIANT PACIFIC OCTOPUS

*Red Beet, Honey Crisp Apple  
Crispy Red Cabbage*  
\$18 per person

#### PINE MUSHROOM MOUSSE

*Wood Grilled Sourdough, Fennel Poached Pear  
Hazelnut Oil, Spruce*  
\$18 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

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EVENING



# 2017 FALL DINNER MENUS

## Four Course Dinner Menu

### SEASONAL AMUSE



#### SHIITAKE MUSHROOM BROTH

*Delicata Squash, Brussels Sprout Leaves  
Pickled Edgar Farms Asparagus*



#### NORTHERN DIVINE STURGEON

*Okanagan Pear, Walnuts, Parsnip  
Brown Butter & Bourbon Porter Reduction*

— or —

#### DRY AGED DUCK

*Buttermilk Roasted Parsnip, Spruce Vinaigrette  
Jungle Farms Barley, Kale, Preserved Plum*

— or —

#### NATURALLY RAISED BEEF

*Caramelized Onion, Taber Corn, Buyks Family Potatoes  
Maple Jus, Vital Greens Sour Cream*



#### BECK FARMS CARROT CAKE

*Vital Greens Organic Cream, Bee Pollen  
Okanagan Grapes, Fallentimber Mead*

— or —

#### BERNARD & SONS CHOCOLATE

*Blackcurrant & Beet, Garden Anise Hyssop*

MENU PRICE **\$84** per person

## RIVER CAFÉ

PRINCE'S ISLAND PARK

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\*19% gratuity for weddings.

### Enhance Your Menu

#### Begin with an Amuse

##### FRESH-SHUCKED OYSTER

*Red Currant & Nasturtium Mignonette*

**\$3.5** each

##### SEASONAL AMUSE

**\$9** per person

#### Something to Share

##### RED LENTIL HUMMUS

*Highwood Crossing Canola Seed Flatbread  
Forno Roasted Eggplant, Roasted 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

#### Additional Courses

##### GIANT PACIFIC OCTOPUS

*Red Beet, Honey Crisp Apple  
Crispy Red Cabbage*

**\$18** per person

##### PINE MUSHROOM MOUSSE

*Wood Grilled Sourdough, Fennel Poached Pear  
Hazelnut Oil, Spruce*

**\$17** 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  
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