

RIVER CAFÉ

PRINCE'S ISLAND PARK

Food Day Canada
August 5, 2017

Chef Matthias Fong highlights a wealth of cultivated, wild, foraged and indigenous ingredients collected from Alberta's landscape, farms and gardens throughout the year on River Café's menu. During the summer, ingredients harvested from the staff tended onsite edible garden providing over 30 varieties of fresh picked heritage greens, herbs and flowers complement each plate. The result reflects the unique geography and taste of place of the prairie and foothill region of Alberta.

FOOD DAY CANADA MENU

Aperitif

Alberta Trout poached in Heritage Harvest Grain Pasta
Rhubarb Wine Hot & Sour, Lemon Verbena

Wood Grilled Plains Bison & Bison Heart Bresaola
River Garden 'Weeds', Greens & Flowers, Jungle Farms Barley
Yukon Birch Syrup, Wild Rose Alberta Crude Vinegar

Prairie Berry & Honey Tart
Goose Berries, Haskap, Saskatoon Berries, Nanking Cherries, Currants
Fallentimber Mead Sorbet, Highwood Crossing Canola

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