



# Riverbank Bistro Menu

8 Mission Ave, St.Albert | September 27, 2022 at 6:30pm

## **Reception**

Wente Chardonnay, California

### **BLACK GARLIC GLAZED PRAWNS**

double corn polenta, chimichurri and crispy corn kernels

## **First Course**

Hahn Pinot Noir, California

### **BISON CARPACCIO**

charred cabbage slaw, assorted pickles, parmesan reggiano, cured egg yolk and truffle aioli, grilled baguette

## **Second Course**

Zinck Gewurztraminer, Alsace France

### **JERK SPICED ARTIC CHAR**

fire grilled filet, pineapple chutney, sweet potato veloute, radish sprouts

## **Third Course**

Don David Malbec, Argentina

### **SLOW BRAISED SHORT RIB**

pave potatoes, buttered asparagus, roasted carrot purre, saskatoon demi glaze

## **Dessert**

Traturro Rosato, Italy

### **PAVLOVA**

key lime curd, mango tartare, coconut streusel, spice strawberry syrup

# RIVERBANK

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**B I S T R O**



EDMONTON  
EPICUREAN  
SOCIETY  
SINCE 1986

Your hosts for this dinner are Deanne Moon and Cindy Voogd.

Members: \$100 per person  
Non-member Guests: \$115

For information about this dinner please contact Deanne or Cindy at [deannemoon67@gmail.com](mailto:deannemoon67@gmail.com) or [cvoogd@shaw.ca](mailto:cvoogd@shaw.ca)

**Payment must be received by Monday, September 19th.**

**Payments are accepted by eTransfer only and must be sent to [info@edmontonepicurean.com](mailto:info@edmontonepicurean.com)**

Cancellations will be accepted no later than 6pm on Thursday September 22nd.

***For general information about the Society or to join, contact the Jenna Johannesen at 780-920-0861 or [info@edmontonepicurean.com](mailto:info@edmontonepicurean.com)***

*The Executive strongly recommends that when attending our events, you, other members and guests "pool" the use of a taxi/rideshare or if using a private car, have a designated driver who will refrain from drinking and therefore not risk violating the drinking and driving laws of Canada.*