



RIVERBANK

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BISTRO



1ST COURSE

SWEET CORN RISSOTTO, BACON
MARMALADE & BASIL OIL

*Nugan Estate Chardonnay,
Australia*

2ND COURSE

POACHED COD FILET, SORREL
CREAM, DUCK FAT PANGRATATTO

*Heaphy Sauvignon Blanc,
New Zealand*

3RD COURSE

SOUS VIDE CHICKEN,
BUTTERED BABY TURNIPS,
CARROT CHIPS

*Jeff Carrel Pinot Noir,
France*

4TH COURSE

CHOCOLATE SORBET, BLACK CHERRY
COMPOTE, COCONUT GELEE

*Sandeman Ruby Port,
Portugal*





Your hosts for this dinner are Deanne Moon and Cindy Voogd

Members: \$110 per person

Non-Member Guests: \$125 per person

Payment must be received by Tuesday, April 21, 2026.

**Payments are accepted by eTransfer to
info@edmontonepicurean.com**

**Cancellations will be accepted no later than 12pm
on Saturday, April 25.**

For general information about this dinner or the Society and to join, please visit our website: edmontonepicurean.com. If you have any questions about the Society please email info@edmontonepicurean.com

The Executive strongly recommends that when attending our events, you, other members and guests "pool" the use of 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.