

## PRIX FIXE MENU

\$78 per person

### FIRST COURSE

#### WARM BEET & APPLE SALAD <sup>GF</sup>

chickpea, fermented soy bean, Haltwhistle chèvre, almond, tajine

#### TOM YUM <sup>GF</sup>

winter squash, local onion, thai basil, cashew

#### BEEF TENDERLOIN TARTARE

shiso mayo, seabuckthorn, shishito pepper, chicory, sumac cracker

### MAIN COURSE

#### ROASTED WINTER SQUASH <sup>GF</sup>

oyster mushrooms, ancient grains, hazelnuts, kasu emulsion

#### ALMOND CRUSTED LING COD <sup>GF</sup>

winter squash, fennel, espelette pepper, tomato & shellfish emulsion

#### ROASTED DUCK BREAST

smoked celeriac, du puy lentils, chanterelle mushroom, bitter greens, salal cabernet vinaigrette

#### TWO RIVERS 8OZ NATURAL BEEF TENDERLOIN <sup>GF</sup> \*

seasonal vegetables, beef peppercorn jus

### DESSERT

#### LEMON TART

lemon curd, cranberry, meringue, vanilla

#### GINGERBREAD

pound cake, caramel panna cotta, pistachio tuile

*THE Courtney Room*

\*please note that there is an additional \$14 charge per tenderloin ordered

Holidays 2021

## PRIX FIXE MENU

\$96 per person

### HOUSEMADE FOCCACIA

squash & chickpea dip

### FIRST COURSE

#### WARM BEET & APPLE SALAD <sup>GF</sup>

chickpea, fermented soy bean, Haltwhistle chèvre, almond, tajine

#### TOM YUM <sup>GF</sup>

side stripe prawn, winter squash, local onion, thai basil, cashew

#### BEEF TENDERLOIN TARTARE

shiso mayo, seabuckthorn, shishito pepper, chicory, sumac cracker

#### MARINATED BURRATA

masa croquette, pine mushrooms conserva, pumpkin seed popcorn crumble

### MAIN COURSE

#### ROASTED WINTER SQUASH <sup>GF</sup>

oyster mushrooms, ancient grains, hazelnuts, kasu emulsion

#### ALMOND CRUSTED LING COD <sup>GF</sup>

winter squash, fennel, espelette pepper, tomato & shellfish emulsion

#### ROASTED DUCK BREAST

celeriac, du puy lentils, chanterelle mushroom, bitter greens, salal cabernet vinaigrette

#### CAVATELLI BOLOGNESE

burrata, chili bread crumb

#### TWO RIVERS 8OZ NATURAL BEEF TENDERLOIN <sup>GF</sup> \*

seasonal vegetables, beef peppercorn jus

### DESSERT

#### CHOCOLATE CRÉMEUX <sup>GF</sup>

chai spiced fruit, nut crumb

#### LEMON TART

lemon curd, cranberry, meringue, vanilla

#### GINGERBREAD

pound cake, caramel panna cotta, pistachio tuile

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Holidays 2021

## FAMILY-STYLE MENU

\$110 per person

### TO SHARE

#### HOUSEMADE FOCCACIA

squash & chickpea dip

#### WARM BEET & APPLE SALAD <sup>GF</sup>

fermented soy bean, Haltwhistle chèvre, almond

#### SEAFOOD SELECTION <sup>GF</sup>

fresh shucked oysters, kampachi crudo, brandade, crab fritters

#### SLOW BAKED LING COD <sup>GF</sup>

brandade, sea buckthorn & shellfish emulsion

#### BRANT LAKE WAGYU BEEF BAVETTE <sup>GF</sup>

peppercorn jus

#### ROASTED WINTER SQUASH <sup>GF</sup>

Haltwhistle cheese, chili, pomegranate, herbs

#### CONFIT POTATOES <sup>GF</sup>

oyster mushroom, bacon & herb vinaigrette

#### WILTED WINTER GREENS <sup>GF</sup>

chestnut, brown butter & chili vinaigrette

#### CHOCOLATE CRÉMEUX <sup>GF</sup>

chai spiced fruit, nut crumb

#### LEMON TART

lemon curd, cranberry, meringue, vanilla

#### GINGERBREAD

pound cake, caramel panna cotta, pistachio tuile

*served family style*

*THE Courtney Room*

Holidays 2021

GROUP ADD ONS

PER PERSON

HOUSEMADE FOCCACIA

squash & chickpea dip

8

APPETIZER SELECTION

Potatoes Courtney

Fresh Shucked Oysters

Dry Aged Kampachi Crudo & Crispy Rice

Chicken Fried Wild Mushrooms & Cashew Ranch

Roasted Squash & Chickpea Dip

Popcorn Shrimp & Yuzu Crème

55

SEAFOOD SELECTION

Crab Legs

Fresh Shucked Oysters

Dry Aged Kampachi Crudo & Crispy Rice

Ling Cod Rilette

Popcorn Shrimp & Yuzu Crème

Sumac Crackers

55

NORTHERN DIVINE CAVIAR SERVICE

Potatoes Courtney

Herb Crème Fraiche

50

*THE Courtney Room*

Holidays 2021

## LUNCH

### PRIX FIXE MENU

\$60 per person

### FIRST COURSE

#### WARM BEET & APPLE SALAD <sup>GF</sup>

pickled peppers, greens, Haltwhistle cheese, black garlic vinaigrette

#### TOM YUM <sup>GF</sup>

winter squash, local onion, thai basil, cashew

add Side Stripe Shrimp +8

#### BURRATA <sup>GF</sup>

crispy wild mushrooms, farm greens, champagne vinaigrette

### MAIN COURSE

#### STEAK SANDWICH

osalsa verde, rocket, sweet onion, focaccia

#### TCR DRY AGED BEEF BURGER

aged cheddar, lettuce, sumac pickles, classic sauce, brioche bun, choice side

#### HANDMADE CAVATELLI PASTA

stinging nettle pesto, pecorino, walnuts

#### SLOW COOKED LING COD <sup>GF</sup> \*

masa croquette, fennel

#### BLACKENED CHICKEN BREAST <sup>GF</sup> \*

potato rosti, radish, jalapeno, arugula, sea buckthorn

### DESSERT

#### LEMON TART

lemon curd, cranberry, meringue, vanilla

#### GINGERBREAD

pound cake, caramel panna cotta, pistachio tuile

*THE Courtney Room*

Holidays 2021