

THE *Courtney Room*

BREAKFAST

Monday - Friday 7am-11am
 Saturday & Sunday 7am-2pm

- YOGURT & HOUSEMADE GRANOLA BOWL mixed berry compote, almonds, dried and poached fruit GF 16
- APPLE & CINNAMON OATMEAL BOWL apple butter, toasted almonds 16
- TCR CLASSIC BREAKFAST two farm eggs, choice of bacon or sausage, hashbrowns & toast 20
- BREAKFAST SANDWICH over medium farm egg, bacon, honey mustard aioli, pickles, cheddar, lettuce, avocado, brioche bun, choice of hashbrowns or greens 22
- CRAB & AGED CHEDDAR OMELETTE three farm eggs, aged cheddar, grains of paradise peppercorn, chive, hollandaise, choice of hashbrowns or greens GF 24
- BLACK KALE & AVOCADO BENNY two poached farm eggs, salsa verde, smoked paprika hollandaise, house made ricotta, lemon, chili, english muffin, choice of hashbrowns or greens 20
- CLASSIC BENNY two poached farm eggs, ham, smoked paprika hollandaise, english muffin, choice of hashbrowns or greens 20
- TCR GRAIN BOWL two poached farm eggs, greens, ancient grains, preserved vegetables, charred scallion pesto 22
- BUTTERMILK FRIED CHICKEN & WAFFLES sumac pickles, kimchi, fermented chili maple gravy GF 22
- WAFFLES fruit compote, poached fruit, whipped cream, candied walnuts, maple syrup GF 18

- Fresh Squeezed Orange or Grapefruit Juice. 8
- MIMOSA Charme de L'Île & Fresh Squeezed Orange Juice. 14
- TCR CAESAR vodka, turmeric oxymel, Walter's, house rim 14

*Continental breakfast options are included with some rates; Please confirm with Front Desk.
 Brewed coffee and Silk Road Teas are complementary for all hotel guests.*

DINNER

Daily 5pm-10pm

- BREAD buttermilk bacon cornbread, focaccia, chickpea tahini spread, paprika oil 9
- POTATOES COURTNEY duck fat, TCR pickled shallot ranch GF 12
- LITTLEST ACRE FARM BEET & APPLE SALAD fermented soy bean, chickpea, Haltwhistle cheese, almond, chili 23
- ROASTED HOKKAIDO SCALLOPS bacon & prawn XO, pickled carrot, everything crumble GF 22
- BEEF TENDERLOIN TARTARE chicory, fermented peppers, sea buckthorn, yuziu mayo, sumac cracker GF 23

DINNER

continued

THE COURTNEY ROOM BURGER dry aged Two Rivers beef burger, TCR burger sauce, lettuce, cheddar, pickles, brioche bun, choice of hand-cut fries or green salad 22

THE COURTNEY ROOM BLACK BEAN & KIMCHI BURGER chili BBQ sauce, mustard, lettuce, cheddar, house-made pickles, brioche bun, choice of hand-cut fries or green salad 22

CAVATELLI BOLOGNESE TCR dry aged beef and pork ragu, burrata, oyster mushroom, chili bread crumb 31

PAN SEARED STEELHEAD caper, roasted squash, pearl couscous, harissa emulsion 35

ROASTED DUCK BREAST celeriac, cabbage duck leg roll, wild berry chestnut preserve, spruce jus GF 45

TWO RIVERS NATURAL BEEF TENDERLOIN seasonal vegetables, Kennebec fries, nettle verde, salal jus (8oz) GF 57

CHEESE & CHARCUTERIE SELECTION Chef's selection of local and international cheeses, cured meats, house preserves, crackers 48

DESSERT

CHOCOLATE CRÉMEUX almond, chai spiced fruit GF, VEGAN 12

LEMON TART lemon curd, meringue, vanilla 12

GINGERBREAD caramel panna cotta, pistachio 12

FROM THE BAR

	5 OZ	BTL
CHARME DE L'ILE, Averill Creek, Cowichan Valley, BC 2019	12	60
PINOT GRIS, Quill, Cowichan Valley, BC 2020	11	51
CHARDONNAY, Tantalus, Okanagan Valley, BC 2018	16	80
PINOT NOIR, Averill Creek, 'Somenos', Cowichan Valley, BC 2018	19	95
CABERNET SAUVIGNON, Burrowing Owl, Okanagan Valley, BC 2018	19	96
Lifelong Lager, Neighbourhood, Penticton, 4.0%	355 ML	6
Skylark Table Saison, Steel & Oak, Vancouver, 4.4%	473 ML	9
Magic Hour, Dominion Cider, Summerland, 6.6%	473 ML	11

To view our entire Drinks menu, please visit www.thecourtneyroom.com/gopaperless

January 15, 2022

Please note: Room Service orders will have an 18% service charge added to the final bill.