

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
- SUMMER BERRY OATMEAL BOWL mixed berry compote, toasted almonds 16
- TCR CLASSIC BREAKFAST two farm eggs, choice of bacon or sausage, hashbrowns & toast 21
- 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 26
- HUEVOS RANCHEROS two sunny side up local farm eggs, fermented black bean salsa, avocado, corn tortilla, feta, cilantro, chili, lime 22
- SMOKED SALMON BENNY two poached farm eggs, whipped chive crème, caperberries, pickled beets, smoked paprika hollandaise, english muffin, choice of hashbrowns or greens 24
- CLASSIC BENNY two poached farm eggs, ham, smoked paprika hollandaise, english muffin, choice of hashbrowns or greens 22
- TCR GRAIN BOWL two poached farm eggs, greens, ancient grains, preserved vegetables, nettle pesto 22
- BUTTERMILK FRIED CHICKEN & WAFFLES sumac pickles, slaw, fermented chili maple gravy GF 22
- WAFFLES fruit compote, poached fruit, whipped cream, candied walnuts, maple syrup GF 20

- 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

Brewed coffee and Silk Road Teas are complementary for all hotel guests.

DINNER

Daily 5pm-9pm

- BREAD buttermilk bacon cornbread, focaccia, chickpea tahini spread, paprika oil 10
- POTATOES COURTNEY duck fat, TCR pickled shallot ranch GF 12
- FORAGED & FARMED SALAD local greens, Haltwhistle cheese, popcorn pumpkin seed crumble, caramelized honey & hop vinaigrette GF 21
- ROASTED HOKKAIDO SCALLOPS elderflower escabeche, pickled garlic, turnip, everything crumb GF 24
- BEEF TENDERLOIN TARTARE blue cheese, flowering red currant sabayon, buttermilk fried cabbage GF 22

DINNER

continued

THE COURTNEY ROOM BURGER house dry aged beef burger, TCR burger sauce, lettuce, tomato, cheddar, pickles, potato bun, choice of hand-cut fries or green salad 27

THE COURTNEY ROOM BLACK BEAN & KIMCHI BURGER sea buckthorn BBQ sauce, slaw, tomato, housemade pickles, potato bun, choice of hand-cut fries or green salad 22

FRESH PASTA & MEATBALLS pecorino, dry aged ragu, chili bread crumb 24

CHARCOAL GRILLED STEELHEAD TROUT local shellfish, pearl couscous, chili, fennel, meyer lemon emulsion 41

FRASER VALLEY DUCK BREAST carrot dumpling, morels, local greens, duck heart vinaigrette 45

NATURAL BEEF TENDERLOIN seasonal vegetables, Kennebec fries, salsa verde, peppercorn jus (6oz) GF 56

CHEESE SELECTION Chef's selection of local and international cheeses, house preserves, crackers 22

DESSERT

Daily 5pm-9pm

STRAWBERRY RHUBARB CHOUX elderflower, meyer lemon, shortbread 12

CHOCOLATE hazelnut, caramel, spruce tip 13

FROM THE BAR

CHARME DE L'ILE ROSÉ, Unsworth, Cowichan Valley, BC 2020 14 70

CHARDONNAY, Tantalus, Okanagan Valley, BC 2018 17 85

MERLOT, Intersection, 'Silica', Okanagan Valley, BC 2017 16^{5 OZ} 77^{BTL}

Lifelong Lager, Neighbourhood, Penticton, 4.0% 355 ML 6

Skylark Table Saison, Steel & Oak, Vancouver, 4.4% 473 ML 9

Dry Cider, Naramata Cider Co., Naramata, 6.6% 355 ML 11

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

June 3, 2022

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