

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
- ALMOND & CINNAMON OATMEAL BOWL mixed berry compote 16
- TCR CLASSIC BREAKFAST two farm eggs, choice of bacon or sausage, hashbrowns & toast 22
- BREAKFAST SANDWICH over medium farm egg, bacon, classic sauce, pickles, cheddar, lettuce, avocado, brioche bun, choice of hashbrowns or greens 22
- CRAB & AGED CHEDDAR OMELETTE three farm eggs, aged cheddar, chive, smoked paprika hollandaise, choice of hashbrowns or greens GF 26
- SMOKED SALMON BENNY two poached farm eggs, whipped chive crème, caperberries, pickled beets, smoked paprika hollandaise, english muffin, choice of hashbrowns or greens 24
- WAFFLES fruit compote, poached fruit, whipped cream, candied walnuts, maple syrup GF 20
- Fresh Squeezed Orange or Grapefruit Juice..... 9
- MIMOSA choice of fresh squeezed orange or grapefruit juice..... 14
- TCR CAESAR vodka, turmeric oxymel, Walter's, house rim..... 20Z 14

BRUNCH FEATURES *Saturday & Sunday only*

- HUEVOS RANCHEROS two sunny side up local farm eggs, fermented black bean salsa, avocado, corn tortilla, feta, cilantro, chili, lime 22
- BUTTERMILK FRIED CHICKEN & WAFFLES sumac pickles, slaw, fermented chili maple gravy GF 22

Continental Breakfast Options are included with some rates and are available when dining in The Courtney Room.

LUNCH

Monday - Friday 11am-2pm

- FRIED CHICKEN SANDWICH kimchi, aged cheddar, lettuce, sumac pickles, pickled shallot ranch, potato bun 22
- TCR DRY AGED CHEESE BURGER natural beef & pork burger, classic sauce, lettuce, tomato, pickles, potato bun 27
- WEDGE COBB SALAD farm egg, bacon, avocado, blue cheese, puffed quinoa, yuzu kosho vinaigrette GF 21
- LOCAL CATCH FISH & CHIPS crispy buttermilk fried fish, kosho aioli, TCR slaw, mustard, kennebec frites GF 22
- POACHED STEELHEAD TROUT SALAD duck fat potato, dandelion, sunflower seeds, everything crumble GF 25
- RIGATONI & BURRATA PASTA stinging nettle pesto, pecorino, wild mushrooms, basil, lemon, chili 28
- PARMESAN CRUSTED CHICKEN Parisian gnocchi, wild mushroom, tomato, roasted garlic basil emulsion 29

DINNER

Daily 5pm-9pm

- WORKING CULTURE BREAD & BUTTER Working Culture Bakery sourdough, house cultured butter 13
- POTATOES COURTNEY duck fat, TCR pickled shallot ranch GF 13
- FORAGED & FARMED SALAD local greens, Haltwhistle cheese, popcorn pumpkin seed crumble, caramelized honey & hop vinaigrette GF 21
- CHICKPEA & EGGPLANT CAPONATA Haltwhistle fresh cheese, crudités, sumac crackers 18
- ROASTED HOKKAIDO SCALLOPS BC spot prawn XO sauce, lobster mushroom, winter radish, sumac pumpkin seed GF 26
- BEEF TENDERLOIN TARTARE blue cheese, sherry sabayon, wild rice, buttermilk fried cabbage GF 24
- TCR DRY AGED CHEESE BURGER onion marmalade, classic sauce, lettuce, tomato, pickles, potato bun 27
- THE COURTNEY ROOM BLACK BEAN & KIMCHI BURGER sea buckthorn BBQ sauce, slaw, pickles, potato bun 23
- RAVIOLI & MEATBALLS riotta, pecorino, chili, sourdough 27
- PAN SEARED B.C. SABLEFISH warm potato & dandelion salad, sunflower, trout roe, kosho emulsion GF 50
- FRASER VALLEY DUCK BREAST black sesame gomaе, beet, celeriac, chanterelle mushroom, everything crumb GF 52
- NATURAL BEEF TENDERLOIN seasonal vegetables, Kennebec fries, peppercorn jus 6OZ GF 56
- CHEESE SELECTION Chef's selection of local and international cheeses, house preserves, crackers 24

DESSERT

Daily 5pm-9pm

- STRAWBERRY CHOCOLATE CRÉMEUX hazelnut gelato, yuzu, wild flowers GF, VEGAN 14
- 'PUMPKIN SPICE LATTE' roast squash custard, Alpaco chocolate coffee, quince, buttermilk ginger foam, all spice tuille 14

FROM THE BAR

	5 OZ	BTL
CHARME DE L'ILE, Unsworth, Cowichan Valley, BC NV	14	70
CHARDONNAY, Tantalus, Okanagan Valley, BC 2020	17	85
CABERNET FRANC +, Phantom Creek, 'Petite Cuvée', Okanagan Valley, BC 2019	16	77
Lifelong Lager, Neighbourhood, Penticton, 4.0%	355 ML	6
Idleback Amber Ale, Slackwater Brewing, Penticton, 5.5%	473 ML	10
Bittered Cider, Creek & Gully, Naramata, 8.6%	355 ML	13

Please note: Room Service orders are subject to a \$5 delivery fee & 18% service charge.

November 22, 2022