

# Welcome

The Courtney Room seeks to convey the bounty of the West Coast through our menu offerings. Our dishes are ingredient driven, celebrating seasonality with a bounty relying heavily on local support

Below are some of our suppliers that we are honoured to work with to create our menu.

LITTEST ACRE ORGANICS  
SQUARE ROOT ORGANIC FARM  
SAANICH ORGANICS  
LANCE STAPLES - Wild food forager  
SWEET BEANS ORGANIC FARM  
REGROWTH FARM & FIBER MUSHROOMS

LOCKWOOD & ISLAND FARMHOUSE CHICKEN FARMS

LOIS LAKE WEST COAST FISHCULTURE  
FINEST AT SEA SEAFOOD & BETTER SEAFOOD SUPPLY  
NORTHERN DIVINE CAVIAR - BC  
ACADIAN CAVIAR - NB  
46 SOUTH SEAFOOD

WORKING CULTURE BREAD

TWO RIVERS MEATS  
LEGENDS HAUL  
BERETTA FARMS BEEF  
PRAIRIE RANCHERS GRASS FED BEEF  
PARRY BAY SHEEP FARM

STILLMEADOW FARM PORK  
PEI ATLANTIC BEEF PRODUCTS

*All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.*

TCR BREAD SELECTION . . . . . 13  
Working Culture sourdough, focaccia, seeded rye bread, house cultured butter,  
Nootka rose honey

BUTTERMILK FRIED OYSTER MUSHROOMS (REGROWTH F&F - SAANICH) . . . GF, V 18  
TCR ranch, hot sauce powder

LOCAL KALE & BURRATA SALAD . . . . . 23  
roasted garlic vinaigrette, Reggiano, white anchovy, chili bread crumb

LITTLEST ACRE FARMS TOMATO SALAD . . . . . VG 24  
cucumber, kohlrabi, elderflower quince vinaigrette, cashew

BEEF TENDERLOIN TARTARE . . . . . 23  
pecorino, truffle, summer squash, house made foccacia

CRISPY PORCHETTA DI TESTA (STILL MEADOWS PORK FARM - METCHOSIN) . . . . . GF 24  
B.C. huckleberry, hazelnut, lion's mane mushroom, fine herbs

2 YEAR HOUSE MADE PROSCIUTTO (STILL MEADOWS PORK FARM - METCHOSIN) . . . GF 25  
local melon, ricotta, chili, sea salt, organic olive oil, bitter greens

CHICKPEA & BLACK BEAN FRITTERS. . . . . GF, VG 26  
cashew, house preserves, ras el hanout emulsion, pickled jalapeño

ROASTED HOKKAIDO SCALLOPS. . . . . GF 32  
black garlic sabayon, lobster mushroom, charred BC corn, popcorn pumpkin seed  
crumble

POTATO CRUSTED CHICKEN BREAST . . . . . GF 36  
lentil & sunflower seed porridge, scape, roasted garlic emulsion

BRAISED MOROCCAN PEACE COUNTRY LAMB NECK . . . . . GF 37  
harissa, chickpea, stewed vegetable parcel, savoury granola

HOUSE MADE RICOTTA AGNOLOTTI . . . . . V 39  
roasted mushrooms, espelette pepper, burnt lemon, brown butter, bread crumb

SEAFOOD LINGUINE . . . . . 49  
side stripe shrimp, manila clam, honey mussels, saffron beurre blanc, fine herbs

CATCH OF THE DAY . . . . . GF MP  
confit warba potato salad, fennel, radish, wild garlic kosho emulsion

GF = GLUTEN FREE      V = VEGETARIAN      VG = VEGAN

# Steak

## TCR BEEF SELECTION

- BERETTA FARMS BEEF TENDERLOIN . . . . .7OZ GF 46  
onion & spruce marmalade, salsa verde, bordelaise
- BEEF STRIPLOIN . . . . . 8 OZ GF 42  
onion & spruce marmalade, salsa verde, bordelaise
- 48 HOUR BONE-IN SHORT RIB DINNER TO SHARE . . . . . 180  
selection of snacks, kale salad, seasonal vegetable sides, bordelaise
- DAILY BONE-IN STEAK TO SHARE . . . . . MP  
onion & spruce marmalade, salsa verde, bordelaise

# Seafood

- FRESH SHUCKED OYSTERS . . . . .GF 26/47  
botanical mignonette, Graeme's hot sauce
- SEAFOOD SELECTION TO SHARE . . . . . 120  
fresh shucked oysters, amberjack bites, scallop crudo, brandade, side stripe shrimp,  
Dungeness crab roll

## TCR CAVIAR SELECTION

crème fraîche, chive, shallot, duck fat rösti

- NORTHERN DIVINE CAVIAR . . . . . 15 GR, GF 90
- ACADIAN WILD CAVIAR . . . . . 15 GR, GF 105
- CAVIAR SELECTION . . . . . 45 GR, GF 245  
Northern Divine caviar, Acadian caviar, rainbow trout roe, truffle pearls
- ADD HOKKAIDO SCALLOP . . . . . (1 PC), GF 7
- ADD MARINATED BURRATA . . . . . GF 12
- ADD WILD MUSHROOMS . . . . . GF 15
- ADD DELICE DE BOURGOGNE CHEESE . . . . . (1 OZ), GF 15
- ADD SHAVED TRUFFLE . . . . . GF 22
- ADD SEARED QUÉBEC FOIE GRAS . . . . . (50 GR), GF 25

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*Features*

- CRISPY LING COD BRANDADE . . . . . GF 16  
kosho aioli, potato flake, chili, lemon
- AMBERJACK BITES . . . . . GF 18  
crispy rice, yuzu, kewpie mayo, furikake, mustard seed, chili paste
- LOCAL FIG & WATERMELON SALAD (LITTLEST ACRE & SQUARE ROOT FARMS) . . . . . GF 26  
grape tomato, Haltwhistle cheddar blue cheese, solera vinaigrette, chili, savoury granola

*Steak Selection*

(SUBJECT TO AVAILABILITY)

21 DAY DRY-AGED T-BONE

- PRAIRIE RANCHERS FARMS (AB, GRASS FED, MENNONITE RAISED) . . . . . 25OZ 165

*Daily Sides & Add Ons*

- POTATOES COURTNEY . . . . . GF 9  
TCR ranch, chive
- WARM POTATO & DANDELION SALAD (SQUARE ROOT FARM, LANCE STAPLES) . . . . . GF, V 11  
fennel, caramelized honey & spruce vinaigrette
- GLAZED FARM BEETS (LITTLEST ACRE & SQUARE ROOT FARM) . . . . . GF, V 12  
orange vinaigrette, cashew
- CHARRED ZUCCHINI & SUMMER BEANS (LITTLEST ACRE FARM) . . . . . GF, V 13  
sumac pumpkin seed, burnt lemon, brown butter
- ROASTED CARROTS (LITTLEST ACRE FARM) . . . . . GF V 13  
garlic scape pesto , Reggiano, walnuts, chili
- CARAMELIZED MISO EGGPLANT (LITTLEST ACRE FARM) . . . . . V 13  
fava bean miso, maple syrup, everything crumble
- MAC & CHEESE (BAGGA PASTA) . . . . . V 15  
radiatore, TCR cheese blend, chili bread crumble
- ADD HOKKAIDO SCALLOP . . . . . GF (1 PC) 7
- ADD MARINATED BURRATA . . . . . GF 12
- ADD WILD MUSHROOMS . . . . . GF 15
- ADD DELICE DE BOURGOGNE CHEESE . . . . . (1 OZ) GF 15
- ADD AUSTRALIAN WINTER TRUFFLE . . . . . GF 22
- ADD SEARED QUÉBEC FOIE GRAS . . . . . GF (50 G) 25