

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.

LITTLEST 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 12

Working Culture sourdough, focaccia, cultured butter, Nootka rose honey

BUTTERMILK FRIED MUSHROOMS GF, V 20

buttermilk ranch, hot sauce powder

AMBERJACK BITES GF 18

crispy rice, kewpie mayo, furikake, mustard seed, chili paste

LOCAL KALE & BURRATA SALAD GF 23

roasted garlic vinaigrette, white anchovy, Reggiano crisp, chili, lemon

APPLE & CHICORY SALAD V, GF 22

macadamia nut, hibiscus, ricotta, caramelized honey & spruce vinaigrette

BEEF TENDERLOIN TARTARE 21

pecorino, pickled allium, turnip, sourdough

ROASTED HOKKAIDO SCALLOPS. 34

German butter potato ravioli, radish, truffle, saffron emulsion

CHICKPEA & BLACK BEAN FRITTERS. GF, VG 26

cashew, local beets, ras el hanout emulsion, pickled jalapeño

WINTER SQUASH AGNOLOTTI. v 34

lobster mushroom, Manchego, charcoal, chili, brown butter, burnt lemon, sage

POTATO CRUSTED CHICKEN BREAST GF 35

lentil porridge, chanterelle mushroom, roasted garlic emulsion

BRAISED PEACE COUNTRY LAMB NECK. GF 42

harissa, chickpea, stewed vegetable parcel, savoury granola

FRASER VALLEY DUCK BREAST. GF 52

B.C. corn and duck leg croquette, winter mushrooms, salal berry jus

CATCH OF THE DAY GF MP

confit warba potato salad, Jimmy Nardello peppers, kosho emulsion

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

Steak

TCR BEEF SELECTION

- BERETTA FARMS BEEF TENDERLOIN 7OZ GF 46
crispy onion ring, salsa verde, bordelaise
- BEEF STRIPLOIN 8 OZ GF 42
crispy onion ring, salsa verde, bordelaise
- DAILY BONE-IN STEAK TO SHARE (PLEASE ASK YOUR SERVER) MP
crispy onion ring, salsa verde, bordelaise

Seafood

- FRESH SHUCKED OYSTERS GF 26/47
elderflower mignonette, Graeme's 2 yr solera hot sauce
- SEAFOOD SELECTION TO SHARE 120
fresh shucked oysters, amberjack bites, scallop crudo, side stripe shrimp, ling cod brandade,
Dungeness crab roll
- NORTHERN DIVINE CAVIAR 15 GR, GF 98
crème fraîche, chive, shallot, duck fat rösti

add on's

- ADD HOKKAIDO SCALLOP (1 PC), GF 7
- ADD MARINATED BURRATA GF 12
- ADD SEARED QUÉBEC FOIE GRAS (50 GR), GF 25

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