

Sample

Chef's Seasonal Tasting Menu

TRUST US - ALLOW OUR TALENTED TEAM TO COOK FOR YOU AND SHOWCASE WHAT
OUR BEAUTIFUL ISLAND HAS TO OFFER. DUE TO THE COMPLEX NATURE OF THIS
SERVICE, WHOLE TABLE PARTICIPATION IS REQUIRED.

WELCOME

nasturtium bunuelo, sea buckthorn, shoyu zuke salmon egg

SNACKS

Fanny Bay oyster, shiraz salmon roe, togarashi
NZ cockles stuffed honey mussel, escabeche, nasturtium
Dungeness crab cupcake, creme fraiche, black truffle pearl
pine mushroom cushion

DRY AGED YELLOWTAIL CRUDO

cucumber, yogurt, rose hip

carbonated sumac burnt lemonade cleanse

BUTTER BRAISED B.C. LING COD CHEEKS

hazelnut emulsion, basil, Yarra Valley salmon roe

ROASTED FRASER VALLEY DUCK BREAST

porcini mushroom parcel, chanterelle mushroom, brown butter

COWICHAN VALLEY VENISON RACK

crispy local onion, pine mushroom, shore pine salal berry jus

BROWN SUGAR BRULEE

milk chocolate cremeux, orange, hazelnut

THE Courtney Room