

our partners

The Courtney Room seeks to convey the bounty of the West Coast through our menu offerings.
Our dishes are ingredient driven and celebrate seasonality

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

snacks

- LINGCOD BRANDADE GF (2 PC) 9
potato crusted lingcod brandade, trout roe, kosho aioli
- PRESERVES GF 10
housemade selection of pickles & marinated olives
- FOIE GRAS PARFAIT. GF 10
sea buckthorn buñuelo, crème fraîche, pistachio

small plates

- FRESH SHUCKED OYSTERS GF 27/50
elderflower mignonette, Graeme's 2 yr solera hot sauce
- POTATOES COURTNEY GF 13
duck fat rosti, ranch, chive
- TCR BREAD SELECTION V 13
Working Culture sourdough, focaccia, cultured butter, Nootka rose honey
- BUTTERMILK FRIED MUSHROOMS GF V 18
ranch, hot sauce powder
- ROASTED CARROTS & PARSNIPS GF V 15
Reggiano, preserved garlic, walnut
- AMBERJACK BITES GF 18
crispy rice, chili, yuzu, kewpie mayo, everything crumble
- NORTHERN DIVINE CAVIAR SELECTION GF (15G), 98
Canadian raised sturgeon caviar, duck fat rösti, crème fraîche, shallot, chive

starters

SPICED BUTTERNUT SQUASH SOUP	GF, VG	18
coconut, delicata squash, pickled onion, sumac pumpkin brittle		
SEARED HUMBOLDT SQUID	GF	19
prawn XO sauce, kohlrabi, everything crumble		
BEEF TENDERLOIN TARTARE		22
pecorino, pickled elderflower, turnip, seeded rye bread		
WINTER SQUASH & BURRATA SALAD	GF	22
kale, white anchovy, roasted garlic, lemon, chili		
APPLE & CHICORY SALAD	GF, V	22
macadamia nut, hibiscus, ricotta, caramelized honey & spruce vinaigrette		
KAMPACHI CRUDO	GF	25
Kona kampachi aged in-house for 14 days, caper, paprika, tomato negroni consommé		
SEARED HOKKAIDO SCALLOPS	GF	28
buttermilk cauliflower, miso korean chili vinaigrette, radish		

pasta

MUSHROOM GARGANELLI	VG	26
tomato, chili, wild mushroom, nutritional yeast crumble, olive oil		
LINGUINE & CLAMS		28
white wine, garlic, butter, chili, fine herbs		
POTATO RAVIOLI		35
Dungeness crab, saffron butter emulsion, nutritional yeast, truffle		
FEATURE PASTA		MP
seasonal noodle or stuffed pasta & accompaniments		

sides & additions

WARM POTATO & DANDELION SALAD pickled peppers	GF, V	13
PAN ROASTED MUSHROOMS lemon, butter, fine herbs	GF, V	15
ADD HOKKAIDO SCALLOP	(1 PC), GF	7
ADD MARINATED BURRATA	GF	12
ADD SEARED QUÉBEC FOIE GRAS	(50 GR), GF	25

mains

- CHICKPEA & BLACK BEAN FRITTERS GF, VG 29
local beets, ras el hanout, cashew emulsion, pickled jalapeño
- POTATO CRUSTED CHICKEN BREAST GF 36
lentil porridge, chanterelle mushroom, sherry, roasted garlic emulsion
- ROASTED PEACE COUNTRY LAMB SADDLE GF 43
harissa, buttermilk polenta, pickled puntarelle, savoury granola
- FRASER VALLEY DUCK BREAST GF 48
celeriac fondant, winter mushrooms, wild berry jus
- CATCH OF THE DAY GF MP
confit sunchoke & potato salad, radish, kosho emulsion
- AAA BEEF STRIPLOIN & FRITES 8 OZ, GF 45
Kennebec frites, caramelized onion jam, salsa verde, bordelaise
- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 56
crispy onion ring, confit potato salad, salsa verde, bordelaise

for the table

21 DAY DRY AGED BONE-IN RIB EYE

(SOURCED FROM ALBERTA PRAIRIE RANCHER AND PEI BLUE DOT BEEF FARMS)

crispy onion ring, salsa verde, bordelaise

- 20 OUNCE 135
25 OUNCE 165
30 OUNCE 195

Please allow 45-90 minutes for large steaks. Time may vary based on size and temperature.

- SEAFOOD SELECTION 120
fresh shucked oysters, amberjack bites, scallop crudo, side stripe prawn, crispy ling cod brandade, Dungeness crab roll

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

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