

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

Dinner

snacks & small plates

PRESERVES	GF	10
housemade selection of pickles & marinated olives		
FOIE GRAS PARFAIT	GF	10
sea buckthorn buñuelo, crème fraîche, pistachio		
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		

Daily 5pm - 9pm

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

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
- SEARED HOKKAIDO SCALLOPS GF 28
buttermilk cauliflower, miso korean chili vinaigrette, radish

pasta

- MAC & CHEESE VG 18
radiatore, aged cheddar mornay, Reggiano
- MUSHROOM GARGANELLI VG 26
tomato, chili, wild mushroom, nutritional yeast crumble, olive oil
- FEATURE PASTA MP
seasonal noodle or stuffed pasta & accompaniments

mains

- CHICKPEA & BLACK BEAN FRITTERS GF, VG 29
local beets, ras el hanout, cashew emulsion, pickled jalapeño
- TCR DRY AGED CHEESEBURGER 22
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce,
potato bun
- POTATO CRUSTED CHICKEN BREAST GF 36
lentil porridge, chanterelle mushroom, sherry, roasted garlic emulsion
- 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

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

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