

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

PRESERVES GF 10
housemade selection of pickles & marinated olives

FOIE GRAS PARFAIT GF 10
sea buckthorn buñuelo, crème fraîche, pistachio

PROSCIUTTO DI PARMA GF 12
Pecorino, charente melon vinaigrette, olive oil, Calabrian chili

small plates

FRESH SHUCKED OYSTERS GF 27/50
elderflower mignonette, Graeme's 2 yr solera hot sauce

POTATOES COURTNEY GF 13
duck fat rösti, ranch, malt vinegar powder, chive

FOCACCIA V 10
cultured butter, Nootka rose honey, sea salt, herb oil

BURRATA TARTINE 17
Working Culture sourdough, salsa verde, walnut crumble, fine herbs

BUTTERMILK FRIED MUSHROOMS GF V 18
ranch, hot sauce powder

TCR MEATBALLS GF 18
Reggiano, tomato, pine nut, fresh herbs

AMBERJACK BITES GF 18
crispy rice, chili, yuzu, kewpie mayo, everything crumble

BEEF TENDERLOIN TARTARE 22
Pecorino, pickled elderflower, turnip, seeded rye bread

NORTHERN DIVINE CAVIAR SELECTION GF (15G), 98
Canadian raised sturgeon caviar, duck fat rösti, crème fraîche, shallot, chive

starters

KALE & BURRATA CAESAR GF 26
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili

ROASTED CARROT & FARRO SALAD v 23
Manchego, wildflower vinaigrette, chili, hazelnut crumble, leek ash

VITELLO TONNATO GF 24
shaved veal loin, albacore tuna, squid ink, caper, pickled peppers

POTATO CRUSTED LINGCOD BRANDADE GF 23
B.C. corn croquette, trout roe, Calabrian chili vinaigrette, spring greens

pasta

MUSHROOM CASARECCE VG 26
stinging nettle pesto, chili, wild mushroom, nutritional yeast crumble, olive oil

LINGUINE & CLAMS 28
white wine, garlic, butter, chili, fine herbs

POTATO & RICOTTA RAVIOLI 29
Dungeness crab, roasted garlic saffron emulsion, nutritional yeast crumble

FEATURE PASTA MP
seasonal noodle or stuffed pasta & accompaniments

sides & additions

SIDE WARM CONFIT POTATO SALAD pickled peppers, spruce GF, v 13

SIDE 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

ADD OSCAR Dungeness crab, bernaïse (2 OZ), GF 26

mains

- CHICKPEA & BLACK BEAN FRITTERS GF, VG 29
red beets, ras el hanout, cashew emulsion, pickled jalapeño
- SEARED HOKKAIDO SCALLOPS GF 39
miso chili glazed pork belly, crispy cauliflower, apple, radish, sesame
- CATCH OF THE DAY GF MP
confit potato salad, radish, kosho emulsion
- FRASER VALLEY DUCK BREAST 52
gnocchi, brassicas, morel mushroom, rosehip jus
- ROASTED PEACE COUNTRY LAMB SADDLE GF 49
B.C. corn polenta, braised endive, harissa, savoury granola

steak

- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 60
crispy onion ring, confit sunchoke salad, salsa verde, bordelaise

TCR STEAK FRITES

kennebec frites, caramelized onion jam, salsa verde, bordelaise

- ALBERTA BEEF STRIPLOIN 8 OZ, GF 42
14 DAY DRY AGED PRIME GRADE NY STRIPLOIN 12 OZ, GF 68
21 DAY DRY AGED RESERVE ANGUS RIBEYE 15 OZ, GF 84

TCR STEAKS TO SHARE

crispy onion ring, salsa verde, bordelaise

(SOURCED FROM MACLEOD'S LEAP BEEF, FORT MACLEOD, ALBERTA & PEI BLUE DOT BEEF FARMS)

- 30 DAY DRY AGED BONE-IN RIB EYE GF MP

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

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.