

# *In Room Dining*

DAILY 5PM-9PM

## *snacks*

- WARM OLIVES . . . . . GF VG 9  
TCR marinated olives, olive oil, lemon peel, fine herbs
- PROSCIUTTO DI PARMA . . . . . GF 12  
Pecorino, charente melon vinaigrette, olive oil, Calabrian chili

## *small plates*

- 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 . . . . . v 17  
Working Culture sourdough, salsa verde, walnut crumble, fine herbs
- BUTTERMILK FRIED OYSTER 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

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*starters*

- KALE & BURRATA CAESAR . . . . . GF 26  
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili
- BEEF TENDERLOIN TARTARE . . . . . 22  
Pecorino, pickled elderflower, turnip, seeded rye bread
- CHARCOAL GRILLED SEA BREAM . . . . . GF 23  
asparagus & turnip salad, smoked salt & vinegar pine nuts

*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

*sides & additions*

- SIDE WARM CONFIT POTATO SALAD pickled peppers, spruce . . . . . GF, V 15
- SIDE SEASONAL VEGETABLES lemon, butter, fine herbs . . . . . GF, V 18
- SIDE PAN ROASTED MUSHROOMS lemon, butter, fine herbs . . . . . GF, V 16
- SIDE KENNEBEC FRIES & FANCY MAYO . . . . . GF, V 7
- SIDE GREEN SALAD caramelized honey & spruce vinaigrette . . . . . GF, V 7
- ADD HOKKAIDO SCALLOP . . . . . (1 PC), GF 7
- ADD MARINATED BURRATA . . . . . GF 12

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*mains*

CHICKPEA & BLACK BEAN FRITTERS . . . . . GF, VG 29  
red beets, ras el hanout, cashew emulsion, pickled jalapeño

TCR DRY AGED CHEESEBURGER . . . . . 24  
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce,  
potato bun

SEARED HOKKAIDO SCALLOPS . . . . . GF 39  
miso chili glazed pork belly, crispy cauliflower, apple, radish, sesame

CATCH OF THE DAY . . . . . GF MP  
brandade, fennel, radish, kosho coconut 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  
braised beef short rib croquette, carrot, caramelized shallot, 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

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