

## *chef's seasonal tasting menu*

Allow us to showcase what our beautiful island has to offer with our seven course tasting menu. Due to the complex nature of this service, whole table participation is required. Some dietary restrictions can be accommodated - please ask your server.

CHEF'S SEASONAL TASTING MENU . . . . .	135 PER PERSON
OPTIONAL WINE PAIRINGS . . . . .	90 PER PERSON

## *à la carte*

### *snacks*

WARM OLIVES . . . . .	GF	10
selection of marinated olives, lemon, fine herbs		
FOCACCIA . . . . .	V	10
cultured butter, Nootka rose honey, sea salt, herb oil		
SEA BUCKTHORN BUÑUELO . . . . .	GF	8
foie gras parfait, Nootka rose creme, leek ash		
SALMON CHORIZO TOSTADA . . . . .	GF	12
corn tortilla, chili crema, fermented soy bean salsa		
PROSCIUTTO DI PARMA. . . . .	GF	13
Pecorino, charente melon vinaigrette, olive oil, Calabrian chili		
POTATOES COURTNEY . . . . .	GF	13
duck fat rösti, ranch, chive		
BUTTERMILK FRIED MUSHROOMS . . . . .	GF, V	18
ranch, hot sauce powder		
AMBERJACK BITES . . . . .	GF	19
crispy rice, yuzu kosho, kewpie mayo, everything crumble		

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.*

## *starters*

FRESH SHUCKED OYSTERS . . . . .	GF 27/50
elderflower mignonette, Graeme's 2 yr solera hot sauce	
BURRATA TOAST . . . . .	V 17
Working Culture sourdough, salsa verde, walnut crumble, fine herb	
BEEF TENDERLOIN TARTARE TOAST . . . . .	18
Pecorino, elderflower vinaigrette, seeded rye bread	
HOISIN GLAZED PORK BELLY . . . . .	22
bok choy kimchi, crispy cauliflower, sesame	
SEARED HOKKAIDO SCALLOPS . . . . .	GF 27
confit grapefruit, tomato ponzu, garlic scape, basil	
ACADIAN WILD CAVIAR . . . . .	GF (15G) 98
wild sturgeon caviar, duck fat rösti, crème fraîche, shallot, chive	

## *salads*

LOCAL BABY GEM LETTUCE . . . . .	GF, V 22
caramelized honey & spruce vinaigrette, preserved maple blossom, sumac pumpkin seeds	
KALE & BURRATA CAESAR . . . . .	GF 26
roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili	
SUMMER TOMATO & WATERMELON SALAD . . . . .	GF, VG 25
young pine capers, flowering red currant condiment, pine mushroom sorghum popcorn	

## *pasta & grains*

MUSHROOM CASARECCE . . . . .	VG 26
green garlic pesto, chili, wild mushroom, nutritional yeast crumble, olive oil	
LINGUINE & CLAMS . . . . .	28
white wine, garlic, butter, chili, fine herbs	
POTATO RAVIOLI . . . . .	32
Dungeness crab, saffron, roasted garlic emulsion, nutritional yeast	
MOREL MUSHROOM RISOTTO . . . . .	GF 28
summer truffle, burnt lemon, brown butter, chili	

## *Mains*

CHICKPEA FRITTERS . . . . .	GF, VG	32
orange glazed beets, legumes, ras el hanout emulsion, cashew, pickled jalapeño		
CHARCOAL GRILLED SEA BREAM . . . . .	GF	45
confit potato & fiddlehead salad, salsa verde, smoked salt & vinegar pine nuts		
B.C. WILD SOCKEYE SALMON . . . . .	GF	49
summer squash, pickled wild ramp, kohlrabi, salmon roe, leek coconut emulsion		
FRASER VALLEY DUCK BREAST . . . . .	GF	55
morel mushroom & buckwheat fritter, asparagus, dandelion, rosehip jus		
MISO BRAISED PORK COPPA . . . . .	GF	49
B.C. corn croquette, summer turnips, harissa, savoury granola		

## *Steaks*

BERETTA FARMS GRASS FED BEEF TENDERLOIN . . . . .	7 OZ, GF	64
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
BRANT LAKE WAGYU STRIPLOIN . . . . .	12 OZ, GF	89
21 DAY DRY AGED RESERVE ANGUS RIBEYE . . . . .	15 OZ, GF	86
TCR STEAKS TO SHARE		
seasonal vegetables, confit potato salad, 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
<i>Please allow 45-90 minutes for large steaks. Time may vary based on size and temperature.</i>		

## *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
ADD HOKKAIDO SCALLOP . . . . .	(1 PC), GF	7
ADD MARINATED BURRATA . . . . .	GF	12

## *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.

LITTELST ACRE ORGANICS  
SQUARE ROOT ORGANIC FARM  
SAANICH ORGANICS  
LANCE STAPLES - Wild food forager  
SWEET BEANS ORGANIC FARM  
REGROWTH FARM & FIBER MUSHROOMS

ISLAND FARMHOUSE CHICKEN FARM

LOIS LAKE WEST COAST FISHCULTURE  
FINEST AT SEA SEAFOOD & COWICHAN VALLEY SEAFOOD  
46 SOUTH SEAFOOD

ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS  
LEGENDS HAUL  
BERETTA FARMS BEEF  
TANNADICE BEEF FARM (COURTENAY, B.C.)  
PEI ATLANTIC BEEF PRODUCTS

PARRY BAY SHEEP FARM (METCHOSIN, B.C.)  
STILLMEADOW FARM PORK (METCHOSIN, B.C.)