

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

In Room Dining

DAILY 5PM-9PM

snacks

- WARM OLIVESGF 10
selection of marinated olives, lemon, fine herbs
- FOCACCIAV 10
cultured butter, Nootka rose honey, sea salt, herb oil
- PROSCIUTTO DI PARMAGF 13
Pecorino, charente melon vinaigrette, olive oil, Calabrian chili
- POTATOES COURTNEYGF 13
duck fat rösti, ranch, chive
- BUTTERMILK FRIED MUSHROOMSGF, V 18
ranch, hot sauce powder
- AMBERJACK BITESGF 19
crispy rice, yuzu kosho, kewpie mayo, everything crumble

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

starters

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

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	32
Dungeness crab, roasted garlic saffron emulsion, nutritional yeast crumble	

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mains

- CHICKPEA FRITTERS GF, VG 32
orange glazed beets, peas, ras el hanout emulsion, cashew, pickled jalapeño
- CHARCOAL GRILLED SEA BREAM GF 45
confit potato & fiddlehead salad, salsa verde, smoked salt & vinegar pine nuts
- SLOW COOKED 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, celtuce, dandelion, rosehip jus
- MISO BRAISED PORK COPPA GF 49
B.C. corn croquette, summer turnips, harissa, savoury granola

Steak

- 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

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

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