

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 the suppliers that we are honoured to work with to create our menu.

LITLLEST 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.)

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

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

WARM OLIVES GF 12
selection of marinated olives, lemon, fine herbs

FOCACCIA v 12
cultured butter, Nootka rose honey, sea salt, herb oil

SALMON CHORIZO TOSTADA GF 13
corn tortilla, chili crema, fermented soy bean salsa

BURRATA & SOURDOUGH v 18
Working Culture sourdough, salsa verde, walnut crumble, poached wild berries, fine herb

BEEF TENDERLOIN TARTARE TOAST (2 PC) 18
Pecorino, elderflower vinaigrette, seeded rye bread

ACADIAN WILD CAVIAR GF (15G) 98
wild sturgeon caviar, duck fat rösti, crème fraîche, shallot, chive

starters

- LOCAL BABY GEM LETTUCE GF, V 22
caramelized honey & spruce vinaigrette, preserved maple blossom, sumac pumpkin seeds
- LITTLEST ACRE ORGANICS TOMATO SALAD GF, VG 26
compressed watermelon, young pine capers, elderflower condiment, sorghum & hemp heart popcorn, pine mushroom powder
- CURED HOKKAIDO SCALLOPS. GF 27
tart & tannic wild berries, tomato ponzu, hazelnut crumble, shiso
- CHARCOAL GRILLED HIRAMASA TATAKI. GF 29
Meyer lemon kosho emulsion, sea buckthorn & togarashi glaze, Nootka rose, crispy nori
- HOISIN GLAZED PORK BELLY 23
charred cabbage, cucumber kimchi, everything crumble

pasta & grains

- MUSHROOM CASARECCE VG 32
green garlic pesto, chili, oyster mushroom, nutritional yeast crumble, olive oil
- LINGUINE & CLAMS. 33
white wine, garlic, butter, chili, fine herbs
- POTATO RAVIOLI 38
Dungeness crab, saffron, roasted garlic emulsion, nutritional yeast, charcoal oil
- WILD MUSHROOM RISOTTO GF, V 36
summer truffle, burnt lemon, brown butter, chili

mains

- ROASTED LOCAL SAANICH BEETS GF, VG 32
chickpea & black bean fritters, ras el hanout, sesame & orange summer salad
- CHARCOAL GRILLED B.C LING COD GF 48
confit potato, chanterelle, fiddlehead, green garlic, almond
- WILD B.C. SALMON MI-CUIT GF 49
zucchini & fennel salad, salmon roe, leek coconut emulsion
- FRASER VALLEY DUCK BREAST. GF 55
duck confit & buckwheat fritter, wax bean, lobster mushroom, dandelion, rosehip jus
- MISO BRAISED PORK COPPA GF 49
B.C. corn croquette, turnip, miso cucumber, harissa, savoury granola

Steaks

Our steak selections are carefully sourced from Canadian and global farms, and dry aged in-house. Please allow 45-90 minutes for large cuts. Time may vary based on size and temperature.

STEAK SELECTION

- braised beef short rib croquette, carrot, caramelized shallot, bordelaise
- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 64
- BERETTA FARMS ANGUS LEGACY RIBEYE CHATEAU CUT 12 OZ, GF 80
- AUSTRALIAN 2GR WAGYU STRIPLOIN 6 OZ, GF 120
- STEAK FRITES
kennebec frites, caramelized onion jam, green garlic salsa verde, bordelaise
- ALBERTA RAISED BEEF STRIPLOIN 8 OZ, GF 52
- BRANT LAKE WAGYU STRIPLOIN 9 OZ, GF 89

STEAKS TO SHARE

- seasonal vegetables, confit potato salad, green garlic salsa verde, bordelaise
- 30 DAY DRY AGED MACLEOD’S LEAP BONE-IN RIB EYE GF MP

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 WILD MUSHROOMS lemon, butter, fine herbs GF, V 16
- ADD HOKKAIDO SCALLOP (1 PC), GF 7
- ADD MARINATED BURRATA GF 15
- ADD SHAVED AUSTRALIAN WINTER TRUFFLE GF 28

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.