

## *in room dining*

DAILY 5PM-9PM

### *snacks*

- 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
- HOISIN GLAZED PORK BELLY . . . . . 23  
charred cabbage, cucumber kimchi, everything crumble
- LITTLEST ACRE FARMS 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 HIROMASA TATAKI . . . . .GF 29  
Meyer lemon kosho emulsion, sea buckthorn & togarashi glaze, Nootka rose, crispy nori

### *pasta*

- MUSHROOM CASARECCE . . . . .VG 32  
green garlic pesto, chili, wild mushroom, nutritional yeast crumble, olive oil
- LINGUINE & CLAMS . . . . . 33  
white wine, garlic, butter, chili, fine herbs
- POTATO RAVIOLI . . . . . 35  
Dungeness crab, saffron, roasted garlic emulsion, nutritional yeast, charcoal oil

### *mains*

- ROASTED LOCAL SAANICH BEETS . . . . .GF, VG 26  
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
- TCR DRY AGED CHEESEBURGER . . . . . 24  
natural beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce, potato bun

### *Steak*

- BERETTA FARMS GRASS FED BEEF TENDERLOIN . . . . .7OZ, GF 64 braised  
beef short rib croquette, carrot, caramelized shallot, bordelaise
- TCR STEAK FRITES  
kennebec frites, caramelized onion jam, green garlic salsa verde, bordelaise
- ALBERTA RAISED BEEF STRIPLOIN . . . . .8 OZ, GF 52
- CANADIAN BRANT LAKE WAGYU STRIPLOIN . . . . .9 OZ, GF 89

### *sides & additions*

- ADD HOKKAIDO SCALLOP . . . . .(1 PC), GF 7
- ADD MARINATED BURRATA . . . . .GF 12
- 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
- TCR FRIES classic sauce . . . . .GF, V 9
- SIDE GREEN SALAD caramelized spruce & honey vinaigrette . . . . .GF, V 9

GF = GLUTEN FREE      V = VEGETARIAN      VG = VEGAN

# *THE Courtney Room*

*In Room Dining orders are subject to an 18% service charge and \$5 delivery fee.*