

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.

- 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.)

prix fixe

to start

- FEATURE SOUP ^{GF}
- seasonal garnish
- OR
- MIXED GREENS ^{GF, V}
- caramelized honey & spruce vinaigrette

main

- MUSHROOM CASARECCE ^V
- green garlic pesto, chili, oyster mushroom, Reggiano, olive oil
- OR
- TCR FISH & CHIPS ^{GF}
- crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites
- OR
- POTATO CRUSTED CHICKEN BREAST ^{GF}
- duck fat rösti, oyster mushroom, confit tomato, roasted garlic parmesan emulsion

dessert

- CHOCOLATE OLIVE OIL CAKE ^{GF}
- almond, espresso ice cream

PRIX FIXE LUNCH 39

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

POTATOES COURTNEY GF 13
 duck fat, TCR buttermilk ranch, chive

FEATURE SOUP GF 14
 seasonal garnish

FORAGED & FARMED SALAD GF, V 21
 caramelized honey & spruce vinaigrette, house preserves, sumac pumpkin seed

KALE & BURRATA CAESAR GF 26
 roasted garlic vinaigrette, white anchovy, Reggiano, lemon, chili

additions

ADD EGG OR AVOCADO GF 5

SIDE BACON GF 6

SIDE CHICKPEA & BLACK BEAN FRITTERS 3 PC, GF 8

SIDE CHICKEN BREAST GF 15

SIDE LING COD GF 8

sandwiches

all sandwiches come with a choice of soup, green salad or kennebec frites

BURRATA & SOURDOUGH v 25
 Working Culture sourdough, green garlic salsa verde, walnut crumble, poached wild berries, fine herb

CRISPY PARMESAN CHICKEN SANDWICH 25
 mushroom conserva, parmesan, lettuce, pickled onion & tomato jam, kosho aioli, ciabatta

ROAST BEEF SANDWICH 32
 slow roasted beef striploin, aged cheddar, green garlic salsa verde, tomato jam, horseradish aioli, ciabatta, bordelaise

TCR DRY AGED CHEESEBURGER 32
 dry aged angus & wagyu beef patty, aged cheddar, classic sauce, pickled onion & tomato jam, lettuce, potato bun

pasta

MUSHROOM CASARECCE v 28
 green garlic pesto, chili, oyster mushroom, Reggiano, olive oil

LINGUINE & CLAMS 23
 white wine, garlic, butter, chili, fine herbs

POTATO RAVIOLI 29
 Dungeness crab, saffron butter emulsion, nutritional yeast

mains

ROASTED LOCAL SAANICH BEETS GF, VG 26
 chickpea & black bean fritters, ras el hanout, sesame & orange summer salad

TCR FISH & CHIPS GF 25
 crispy buttermilk fried rock cod, kosho aioli, TCR slaw, mustard, kennebec frites

ROASTED B.C. LING COD GF 35
 confit potato salad, pickled peppers, kosho emulsion

POTATO CRUSTED CHICKEN BREAST GF 34
 duck fat rösti, oyster mushroom, confit tomato, roasted garlic parmesan emulsion

ALBERTA STRIPLOIN STEAK FRITES 7OZ GF 42
 kennebec frites, caramelized onion jam, salsa verde, bordelaise

sides

SIDE KENNEBEC FRITES & MAYO GF 6

SIDE FARM GREEN SALAD GF 6

SIDE FOCACCIA & BUTTER 8

SIDE FEATURE SOUP GF 8

SIDE BEET SALAD GF 8