

Lunch

FALL 2024

THE Courtney Room

PRIX FIXE

\$65 PER PERSON

add bread service +\$5 per person

TO START

KALE CAESAR SALAD ^{GF, V}

Reggiano, lemon, chili, roasted garlic vinaigrette

OR

BURRATA TARTINE

Working Culture sourdough, caramelized onion,
house preserves, greens

OR

FEATURE SOUP ^{GF, V}

seasonal garnish

MAIN COURSE

MUSHROOM CASARECCE ^V

green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil

OR

BROILED LING COD ^{GF}

warm confit potato salad, pickled peppers,
roasted winter squash, smoked leek & coconut emulsion

OR

POTATO CRUSTED CHICKEN BREAST ^{GF}

duck fat rösti, wild mushroom, confit tomato,
roasted garlic parmesan emulsion

OR

ALBERTA BEEF STRIPLOIN ^{6 OZ}

kennebec frites, caramelized onion jam,
salsa verde, bordelaise

DESSERT

ALMOND OLIVE OIL CAKE ^{GF}

seasonal garnish

OR

CHAI LAYER CAKE

seasonal garnish

GF = GLUTEN FREE

V = VEGETARIAN

THE Courtney Room

PRIX FIXE

\$49 PER PERSON

add bread service +\$5 per person

TO START

FEATURE SOUP ^{GF, V}
seasonal garnish

OR

GREEN SALAD ^{GF, V}
caramelized honey & spruce vinaigrette,
everything crumble

MAIN COURSE

MUSHROOM CASARECCE ^V
green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil

OR

BROILED LING COD ^{GF}
warm confit potato salad, pickled peppers,
roasted winter squash, smoked leek & coconut emulsion

OR

POTATO CRUSTED CHICKEN BREAST ^{GF}
duck fat rösti, wild mushroom, confit tomato,
roasted garlic parmesan emulsion

OR

ALBERTA BEEF STRIPLOIN ^{6 OZ}
kennebec frites, caramelized onion jam,
salsa verde, bordelaise

DESSERT

ALMOND OLIVE OIL CAKE ^{GF}
seasonal garnish

OR

CHAI LAYER CAKE
seasonal garnish

GF = GLUTEN FREE

V = VEGETARIAN

THE Courtney Room

PRIX FIXE

\$39 PER PERSON

add bread service +\$5 per person

TO START

FEATURE SOUP ^{GF, V}
seasonal garnish

OR

GREEN SALAD ^{GF, V}
caramelized honey & spruce vinaigrette,
everything crumble

MAIN COURSE

MUSHROOM CASARECCE ^V
green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, 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, wild mushroom, confit tomato,
roasted garlic parmesan emulsion

DESSERT

ALMOND OLIVE OIL CAKE
seasonal garnish

GF = GLUTEN FREE

V = VEGETARIAN

THE Courtney Room

WINE SELECTIONS

SPARKLING

Unsworth Charme de l'Île, Cowichan Valley, Vancouver Island
PINOT GRIS / PINOT NOIR • British Columbia, Canada

75

Laurent-Perrier La Cuvée, Brut
CHARDONNAY / PINOT NOIR + • Montagne de Reims, Champagne, France

132

WHITE

Burrowing Owl Okanagan Valley
SAUVIGNON BLANC • British Columbia, Canada

62

Lake Breeze Okanagan Valley
PINOT BLANC • British Columbia, Canada

60

Meyer Family Okanagan Valley
CHARDONNAY • British Columbia, Canada

70

Famille Perrin Luberon
GRENACHE BLANC + • Rhône Valley, France

55

RED

Meyer Family Okanagan Valley
PINOT NOIR • British Columbia, Canada

72

Burrowing Owl Okanagan Valley
CABERNET SAUVIGNON • British Columbia, Canada

98

Phantom Creek Okanagan Valley
CABERNET FRANC + • British Columbia, Canada

90

Famille Perrin Ventoux
GRENACHE + • Rhône Valley, France

55

THE Courtney Room

dinner

FALL 2024

THE Courtney Room

FAMILY-STYLE MENU
\$140 PER PERSON

TO SHARE

SEAFOOD SELECTION ^{GF}
chef's selection from our raw and cured seafood bar,
including fresh shucked oysters

KALE CAESAR SALAD ^{GF, V}
roasted garlic vinaigrette, Reggiano crisp, lemon, chili

*SUBSTITUTE FORAGED & FARMED SALAD +\$0

TCR FOCCACIA
house cultured butter

ROASTED BERETTA FARMS LEGACY
ANGUS BEEF RIBEYE CHATEAU ^{GF}
chive, bordelaise

BROILED BC LING COD ^{GF}
kosho coconut emulsion

CONFIT POTATO SALAD ^{GF, V}
roasted peppers, pickled onion,
caramelized honey & spruce vinaigrette

ROASTED LOCAL CARROTS ^{GF, V}
green garlic condiment, Reggiano, walnuts

GLAZED BEETS ^{GF, V}
orange, cashew

ROASTED KURI SQUASH ^{GF, V}
posched tannic berries, ras el hanout

ROASTED MUSHROOMS ^{GF, V}
butter, lemon, fine herbs

SELECTION OF SWEETS
chef's selection and mignardises

GF = GLUTEN FREE

V = VEGETARIAN

THE Courtney Room

PRIX FIXE MENU
\$136 PER PERSON

TO SHARE

SEAFOOD SELECTION ^{GF}
chef's selection from our raw and cured seafood bar,
including fresh shucked oysters

KALE CAESAR SALAD ^{GF, V}
roasted garlic vinaigrette, Reggiano crisp, lemon, chili
**SUBSTITUTE FORAGED & FARMED SALAD +\$0*

BEEF TARTARE
pecorino, turnip, roasted garlic vinaigrette, seeded rye

TCR FOCCACIA
house cultured butter

MAIN COURSE

MUSHROOM CASARECCE ^V
green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil

BROILED LING COD ^{GF}
warm confit potato salad, pickled peppers,
roasted winter squash, smoked leek & coconut emulsion
**SUBSTITUTE BC SABLEFISH +\$14 PER ORDER*

POTATO CRUSTED CHICKEN BREAST ^{GF}
wild mushrooms, duck fat rösti, fondant leek, wild berry jus,
roasted garlic emulsion
**SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER*

ALBERTA BEEF STRIPLOIN ^{6 OZ. GF}
BC corn fritter, seasonal vegetables,
bordelaise
**SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER*

DESSERT

CHAI LAYER CAKE
seasonal garnish

HAZELNUT PRALINE BAR ^{GF}
seasonal garnish

GF = GLUTEN FREE V = VEGETARIAN

THE Courtney Room

PRIX FIXE MENU \$98 PER PERSON

*ADD BREAD SERVICE +\$5 PER PERSON

TO START

KALE CAESAR SALAD ^{GF, V}
roasted garlic vinaigrette, Reggiano crisp, lemon, chili

*SUBSTITUTE FORAGED & FARMED SALAD +\$0

CURED HOKKAIDO SCALLOPS ^{GF}
elderflower condiment, almond, tomato ponzu, basil

WAGYU BEEF CARPACCIO ^{GF}
kosho aioli, umami vinaigrette, pickled shiitake,
duck fat rösti

MAIN COURSE

MUSHROOM CASARECCE ^V
green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil

BROILED LING COD ^{GF}
warm confit potato salad, pickled peppers,
roasted winter squash, smoked leek & coconut emulsion

*SUBSTITUTE BC SABLEFISH +\$14 PER ORDER

POTATO CRUSTED CHICKEN BREAST ^{GF}
wild mushrooms, duck fat rösti, fondant leek, wild berry
jus, roasted garlic emulsion

*SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER

ALBERTA BEEF STRIPLOIN ^{6 OZ, GF}
BC corn fritter, seasonal vegetables,
bordelaise

*SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER

DESSERT

CHAI LAYER CAKE
seasonal garnish

HAZELNUT PRALINE BAR ^{GF}
seasonal garnish

GF = GLUTEN FREE V = VEGETARIAN

THE Courtney Room

PRIX FIXE MENU \$78 PER PERSON

**ADD BREAD SERVICE +\$5 PER PERSON*

TO START

KALE CAESAR SALAD ^{GF, V}
roasted garlic vinaigrette, Reggiano crisp, lemon, chili

**SUBSTITUTE FORAGED & FARMED SALAD +\$0*

MAIN COURSE

MUSHROOM CASARECCE ^V
green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil

BROILED LING COD ^{GF}
warm confit potato salad, pickled peppers,
roasted winter squash, smoked leek & coconut emulsion

**SUBSTITUTE BC SABLEFISH +\$14 PER ORDER*

POTATO CRUSTED CHICKEN BREAST ^{GF}
wild mushrooms, duck fat rösti, fondant leek, wild berry jus,
roasted garlic emulsion

**SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER*

ALBERTA BEEF STRIPLOIN ^{6 OZ, GF}
BC corn fritter, seasonal vegetables,
bordelaise

**SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER*

DESSERT

HAZELNUT PRALINE BAR ^{GF}
seasonal garnish

GF = GLUTEN FREE

V = VEGETARIAN

THE Courtney Room

WINE SELECTIONS

SPARKLING

Unsworth Charme de l'Île, Cowichan Valley, Vancouver Island
PINOT GRIS / PINOT NOIR • British Columbia, Canada

75

Laurent-Perrier La Cuvée, Brut
CHARDONNAY / PINOT NOIR + • Montagne de Reims, Champagne, France

132

WHITE

Burrowing Owl Okanagan Valley
SAUVIGNON BLANC • British Columbia, Canada

62

Lake Breeze Okanagan Valley
PINOT BLANC • British Columbia, Canada

60

Meyer Family Okanagan Valley
CHARDONNAY • British Columbia, Canada

70

Famille Perrin Luberon
GRENACHE BLANC + • Rhône Valley, France

55

RED

Meyer Family Okanagan Valley
PINOT NOIR • British Columbia, Canada

72

Burrowing Owl Okanagan Valley
CABERNET SAUVIGNON • British Columbia, Canada

98

Phantom Creek Okanagan Valley
CABERNET FRANC + • British Columbia, Canada

90

Famille Perrin Ventoux
GRENACHE + • Rhône Valley, France

55

THE Courtney Room