

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

ISLAND FARMHOUSE CHICKEN FARM

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.)

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, VG 12
selection of marinated olives, lemon, extra virgin olive oil, 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

starters

- LOCAL BEET & CHICORY SALAD VG 23
confit winter citrus, elderflower, sumac pumpkin seeds, basil, whipped tonka bean berlinerweisse
- CURED HOKKAIDO SCALLOPS. GF 27
tart & tannic wild berries, tomato ponzu, hazelnut crumble, shiso
- WAGYU BEEF CARPACCIO GF 29
duck fat rösti, kosho aioli, umami vinaigrette, pickled shittake, bitter greens
- HOISIN GLAZED PORK BELLY 22
charred cabbage kimchi, side stripe shrimp, everything crumble
- ACADIAN WILD CAVIAR GF (15G) 98
wild sturgeon caviar, duck fat rösti, crème fraîche, shallot, chive

pasta & grains

- MUSHROOM CASARECCE VG 32
pesto, chili, oyster mushroom, nutritional yeast crumble, olive oil
- GERMAN BUTTER POTATO RAVIOLI 38
Dungeness crab, saffron, roasted garlic emulsion, nutritional yeast, charcoal oil
- LAMB BACON TAGLIATELLE 34
chicory, Jimmy Nardello peppers, butter, pecorino, grains of paradise
- WILD MUSHROOM RISOTTO GF, V 36
truffle, burnt lemon, brown butter, chili

sides & additions

- SIDE CONFIT POTATO SALAD almond, chanterelle, pickled peppers GF, V 19
- SIDE SEASONAL VEGETABLES lemon, butter, fine herbs GF, V 18
- SIDE PAN ROASTED WILD MUSHROOMS lemon, butter, fine herbs GF, V 17
- ADD HOKKAIDO SCALLOP (1 PC), GF 7
- ADD MARINATED BURRATA GF 15

mains

- ROASTED WINTER SQUASH GF, VG 32
birch glaze, tofu “fried rice”, oregon grape, cashew, ras el hanout emulsion
- MISO BRAISED PORK COPPA 46
B.C. corn polenta, farro, turnip, miso cucumber, harissa glaze, sumac granola
- BIG GLORY BAY SALMON BEURRE BLANC GF 52
confit potato salad, chanterelle, almond, cucumber, roe, smoked leek & dill emulsion
- FRASER VALLEY DUCK BREAST CASSOULET GF 56
duck & pork sausage, celeriac, borlotti bean, lobster mushroom, huckleberry jus

Steaks

- TCR STEAK FRITES
kennebec frites, caramelized onion jam, green garlic salsa verde, bordelaise
- ALBERTA RAISED BEEF STRIPLOIN 8 OZ, GF 49
- STEAK SELECTION
duck fat confit sunchokes, pomme puree, Nostrala, caramelized shallot, bordelaise
- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 64
- BERETTA FARMS LEGACY ANGUS RIBEYE CHATEAU CUT 12 OZ, GF 80

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.