

in room dining

DAILY 5PM-9PM

snacks

- WARM OLIVESGF 12
selection of marinated olives, lemon, fine herbs
- FOCACCIAV 12
cultured butter, Nootka rose honey, sea salt, herb oil
- BURRATA & SOURDOUGHV 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
- HOISIN GLAZED PORK BELLY 19
charred cabbage & cucumber kimchi, everything crumble

starters

- LOCAL BEET & CHICORY SALADVG 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 CARPACCIOGF 29
duck fat rösti, kosho aioli, umami vinaigrette, pickled shittake, bitter greens

pasta

- MUSHROOM CASARECCEVG 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 RISOTTOGF, V 36
truffle, burnt lemon, brown butter, chili

mains

- ROASTED WINTER SQUASHGF, 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 BLANCGF 52
confit potato salad, chanterelle, almond, cucumber, roe, smoked leek & dill emulsion
- FRASER VALLEY DUCK BREAST CASSOULETGF 56
duck & pork sausage, celeriac, borlotti bean, lobster mushroom, huckleberry jus
- TCR DRY AGED CHEESEBURGER 32
dry aged angus & wagyu beef patty, aged cheddar, classic sauce, pickled onion &
tomato jam, lettuce, potato bun

Steak

- BERETTA FARMS GRASS FED BEEF TENDERLOIN7 OZ, GF 64
duck fat confit sunchokes, pomme puree, Nostrala, caramelized shallot, bordelaise
- ALBERTA RAISED BEEF STRIPLOIN FRITES8 OZ, GF 49
kennebec frites, caramelized onion jam, green garlic salsa verde, bordelaise

sides & additions

- ADD HOKKAIDO SCALLOP(1 PC), GF 7
- ADD MARINATED BURRATAGF 15
- SIDE CONFIT POTATO SALAD almond, pickled peppers, spruceGF, V 19
- SIDE SEASONAL VEGETABLES lemon, butter, fine herbsGF, V 18
- SIDE PAN ROASTED MUSHROOMS lemon, butter, fine herbsGF, V 17
- TCR FRIES classic sauceGF, V 9
- SIDE GREEN SALAD caramelized spruce & honey vinaigretteGF, 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.