

w e l c o m e 2025

welcome

SUN SEEKER OYSTER
Goldilocks mignonette

snacks

FOIE GRAS MADELEINE
barrel aged maple syrup, coffee & sherry gel,
savory oat granola
BIG GLORY BAY KING SALMON TARTARE
apple, walnut, champagne, Nootka rose,
Acadian caviar

sea

BUTTER ROASTED BC SABLEFISH
celeriac velouté, side stripe shrimp,
uni beurre blanc, tapioca

fowl

FRASER VALLEY DUCK CONFIT TART
beluga lentil, duck jus, rosehip, aged sherry espuma

meat

PEACE COUNTRY LAMB CREPINETTE
potato purée, Nostrala, chicory,
lamb bacon potato salad, salal jus

cheese

COMPTE TOAST
winter truffle, olive oil, seeded rye bread

sweet

CHOCOLATE CRÉMEUX
seasonal garnishes

\$165 PER PERSON

THE Courtney Room

EXECUTIVE CHEF BRIAN TESOLIN