

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.

LITTLEST 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 VG, GF 12
selection of marinated olives, lemon, extra virgin olive oil, fine herbs

HOUSEMADE 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 herbs

BEEF TENDERLOIN TARTARE TOAST (2 PC) 18
Pecorino, elderflower vinaigrette, seeded rye bread

FOIE GRAS PARFAIT GF 19
sumac granola, sherry gelée, coffee & oat milk foam, chocolate sourdough crostini

starters

- LOCAL BEET & CHICORY SALAD VG 23
confit orange, elderflower, sesame crumble, basil, whipped tonka bean berliner weisse
- KALE & BURRATA SALAD GF 26
roasted garlic vinaigrette, white anchovy, Reggiano, chili, lemon
- ROASTED HOKKAIDO SCALLOP GF 27
celeriac purée, poached apple, salal, sumac nori crumble
- WAGYU BEEF CARPACCIO GF 29
duck fat rösti, kosho aioli, umami vinaigrette, pickled shiitake, bitter greens
- HOISIN GLAZED PORK BELLY 22
charred cabbage kimchi, side stripe shrimp, everything crumble

pasta

- 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, pickled chanterelles, cacio e pepe, grains of paradise
- SLOW BRAISED PORK COPPA & B.C. CORN POLENTA GF 36
turnip, harissa glaze, sumac pumpkin seeds

additions

- ADD HOKKAIDO SCALLOP (1 PC) GF 7
- ADD MARINATED BURRATA GF 15
- ADD WILD ACADIAN CAVIAR (5 GR) GF 30

mains

- ROASTED WINTER SQUASH VG, GF 35
birch glaze, tofu 'fried rice', oregon grape, cashew, ras el hanout emulsion
- SLOW ROASTED WILD B.C. SABLEFISH GF 55
Dungeness crab risotto, wild mushroom, truffle, lemon, chili
- BIG GLORY BAY SALMON BEURRE BLANC GF 52
warm confit potato salad, chanterelle, almond, cucumber, roe, smoked leek & dill emulsion
- FRASER VALLEY DUCK BREAST CASSOULET GF 54
duck & pork sausage, celeriac, borlotti beans, lobster mushroom, huckleberry jus
- PEACE COUNTRY LAMB CREPINETTE GF 56
birch glazed carrots, chicory, oregon grape jus, chickpea fritter, aromatic green curry

Steaks

- ALBERTA RAISED BEEF STRIPLOIN STEAK FRITES 8 OZ, GF 52
kennebec frites, salsa verde, caramelized onion jam, bordelaise
- TCR STEAK SELECTION
duck fat confit sunchokes, pomme purée, wild mushrooms, caramelized onion jam, bordelaise
- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 64
- BERETTA FARMS LEGACY ANGUS RIBEYE CHATEAU CUT 12 OZ, GF 80

sides

- SEASONAL WARM POTATO SALAD almond, chanterelle, pickled peppers GF, V 19
- SEASONAL VEGETABLES lemon, butter, fine herbs GF, V 18
- SEASONAL PAN ROASTED WILD MUSHROOMS lemon, butter, fine herbs GF, V 17