

dine around 2025

dinner

\$75 PER PERSON || 5PM -9PM DAILY

starter

KALE CAESAR SALAD ^{GF}

white anchovy, garlic vinaigrette, Reggiano, chili, lemon

or

BEET & CHICORY SALAD ^{VG}

orange, yuzu, whipped hops, walnuts

or

TURMERIC & MOREL MUSHROOM VELOUTÉ ^{VG, GF}

chickpea & black bean fritter, pickled onion, herb salad

or

SIDE STRIPE SHRIMP TOAST

sourdough, tomato jam, fermented soy bean salsa, fine herbs, chili

main

OYSTER MUSHROOM RIGATONI ^V

nutritional yeast pesto, pecorino, fine herbs

suggested pairing:

Averill Creek 2021 Sense of Place Pinot Gris, Cowichan Valley

Small Gods, 'Air & Angels' Magnolia Farmhouse Ale, Sidney

or

BUTTER POACHED B.C. STEELHEAD TROUT ^{GF}

olive oil confit potato salad, dill, almond, pickled cucumber, smoked leek emulsion

suggested pairing:

Unsworth 2022 Sunnysdale Pinot Noir Rosé, Vancouver Island

Steel & Oak, 'Simple Things' Pilsner, New Westminster

or

BIRCH ROASTED WINTER SQUASH ^{VG, GF}

tofu 'fried' rice, ras el hanout emulsion, cashew

suggested pairing:

Solvero 2022 Garnet Valley Chardonnay, Okanagan Valley

Steel & Oak, 'Simple Things' Pilsner, New Westminster

or

SLOW BRAISED MISO PORK COPPA ^{GF}

buttermilk polenta, turnip, radish, harissa glaze, sumac pumpkin seeds

suggested pairing:

Averill Creek 2021 Island Time Pinot Noir, Cowichan Valley,

Yellow Dog, 'Chase My Tail' Pale Ale, Port Moody

or

FRASER VALLEY DUCK BREAST ^{GF}

duck & pork sausage, celeriac, turtle bean, wild mushroom, huckleberry jus

suggested pairing:

Phantom Creek 2020 Petite Cuvée Cabernet Bland, Okanagan Valley

Whistle Buoy, 'Blush' Rosehip Saison, Victoria

sweet

HONEY PANNA COTTA ^{GF OPTION}

caramelised filo, poached fruit

or

CHOCOLATE MARQUISE

cherry ice cream, cacao nib crumb

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

VG= VEGAN