

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.

LITTLIST 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
WEST PACIFIC SEAFOOD
46 SOUTH SEAFOOD

ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS
LEGENDS HAUL
BERETTA FARMS BEEF

à la carte

snacks

FRESH SHUCKED OYSTERS	GF 28/52
dry hopped 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	18
Pecorino, roasted garlic vinaigrette, Working Culture sourdough	
PVT CHARCUTERIE HAM HOCK TERRINE	19
chicory jam, spruce mustard seeds, sumac pickles, Working Culture seeded rye bread	
FOIE GRAS PARFAIT	19
sea buckthorn, black lime & mushroom gelée, savoury oats, focaccia	

starters

- LOCAL BEET & CHICORY SALAD VG 23
confit orange, elderflower, sesame crumble, basil, whipped yuzu & Goldilocks*
- ROASTED HOKKAIDO SCALLOP GF 27
apple, morel mushroom & celeriac velouté, pumpkin seed 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

additions

- ADD HOKKAIDO SCALLOP (1 PC) GF 7
- ADD MARINATED BURRATA GF 15

mains

- ROASTED WINTER SQUASH VG, GF 35
birch glaze, tofu 'fried rice', oregon grape, cashew, ras el hanout coconut sauce
- PAN SEARED B.C LING COD GF 49
potato brandade, winter turnip, radish, shellfish & kosho nage
- BIG GLORY BAY SALMON BEURRE BLANC GF 52
warm confit potato salad, chanterelles, almond, cucumber, roe, smoked leek & dill emulsion
- FRASER VALLEY DUCK BREAST GF 54
duck & pork sausage, celeriac, turtle beans, 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
pomme purée, duck fat confit sunchokes, wild mushroom, matsutake jus
- BERETTA FARMS GRASS FED BEEF TENDERLOIN 7 OZ, GF 64
- BEEF RIBEYE CHATEAU (ROTATING CANADIAN FARM) 12 OZ, GF MP

sides

- SEASONAL WARM POTATO SALAD almond, chanterelle, pickled peppers GF, V 19
- SEASONAL VEGETABLES lemon, butter, fine herbs GF, V 18

* GOLDILOCKS Herald St. Brew Works x The Courtney Room hazy lager w/cherry blossom & white pepper, Victoria, B.C. 4.8%