

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

B.C. SIDE STRIPE SHRIMP TOAST 17
Working Culture sourdough, tomato jam, fermented soybean salsa, fine herbs, chili

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

TURMERIC & MOREL MUSHROOM VELOUTÉ VG, GF 18
chickpea & black bean fritter, pickled onion, herb salad

LOCAL BEET & CHICORY SALAD VG 23
orange, yuzu, whipped hops, walnuts

KALE CAESAR SALAD GF 21
white anchovy, garlic vinaigrette, Reggiano, chili, lemon

ROASTED HOKKAIDO SCALLOP GF 27
apple, celeriac & black garlic velouté, pumpkin seed nori crumble

WAGYU BEEF CARPACCIO GF 29
duck fat rösti, kosho aioli, umami vinaigrette, pickled shiitake, bitter greens

pasta

OYSTER MUSHROOM RIGATONI VG 32
nutritional yeast pesto, pecorino, fine herbs

GERMAN BUTTER POTATO AGNOLOTTI 38
Dungeness crab, saffron, roasted garlic emulsion, nutritional yeast, charcoal oil

LAMB BACON TAGLIATELLE 34
chicory, pickled chanterelles, cacio e pepe, grains of paradise

sides & additions

SEASONAL WARM POTATO SALAD almond, pickled peppers. GF, V 15

SEASONAL VEGETABLES lemon, butter, fine herbs GF, V 18

ADD HOKKAIDO SCALLOP (1 PC) GF 7

ADD MARINATED BURRATA GF 15

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

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

mains

ROASTED WINTER SQUASH VG, GF 35
birch glaze, tofu 'fried rice', cashew, ras el hanout coconut sauce

PAN SEARED B.C LING COD GF 49
crispy potato brandade, pac choi, shellfish & kosho nage

BUTTER POACHED B.C. STEELHEAD TROUT GF 48
olive oil confit potato salad, dill, almond, pickled cucumber, smoked leek emulsion

SLOW BRAISED MISO PORK COPPA GF 46
buttermilk polenta, turnip, radish, harissa glaze, sumac pumpkin seeds

FRASER VALLEY DUCK BREAST. GF 54
duck & pork sausage, celeriac, turtle beans, wild mushroom, huckleberry jus

PEACE COUNTRY LAMB CREPINETTE GF 56
birch glazed carrots, chicory, oregon grape jus, chickpea fritter, aromatic green curry

Steaks

ALBERTA RAISED AAA 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 FARM) 12 OZ, GF MP

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All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.