

in room dining

DAILY 5PM-9PM

snacks

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		

starters

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		

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		

steak

ALBERTA RAISED AAA BEEF STRIPLOIN STEAK FRITES	8 OZ, GF	52
kennebec frites, salsa verde, caramelized onion jam, bordelaise		
BERETTA FARMS GRASS FED BEEF TENDERLOIN	7 OZ, GF	64
pomme purée, duck fat confit sunchokes, wild mushroom, matsutake jus		

sides & additions

ADD HOKKAIDO SCALLOP	(1 PC), GF	7
ADD MARINATED BURRATA	GF	15
SIDE CONFIT POTATO SALAD almond, pickled peppers, spruce	GF, V	19
SIDE SEASONAL VEGETABLES lemon, butter, fine herbs	GF, V	18
TCR FRIES classic sauce	GF, V	9
SIDE GREEN SALAD caramelized spruce & honey vinaigrette	GF, V	9

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

THE Courtney Room

In Room Dining orders are subject to an 18% service charge and \$5 delivery fee.