

snacks

FRESH SHUCKED OYSTERS	GF	28/56
dry hopped mignonette, Graeme's 3 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		
FOIE GRAS PARFAIT		19
sea buckthorn, mushroom & sherry gelée, savoury oats, focaccia		

starters

TURMERIC & MOREL MUSHROOM VELOUTÉ	VG, GF	19
chickpea & black bean fritter, pickled onion, herb salad		
LOCAL BEET & CHICORY SALAD	VG	23
elderflower, yuzu, orange, whipped Goldilocks, walnuts, chili		
ROASTED HOKKAIDO SCALLOP	GF	25
green apple, black garlic velouté, pumpkin seed nori crumble		
DRY AGED NEW ZEALAND KING FISH CRUDO	GF	25
tomato & black lime ponzu, charred winter citrus, pickled jalapeño, puffed chia cracker		
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, fine herbs	
GERMAN BUTTER POTATO AGNOLOTTI	38
Dungeness crab, saffron, roasted garlic emulsion, potato skin crumble, charcoal oil	
LAMB BACON TAGLIATELLE	34
chicory, pickled chanterelles, Pecorino Romano, lemon, butter, grains of paradise	

meats

ROASTED WINTER SQUASH	VG, GF 35
birch glaze, tofu 'fried rice', cashew, oregon grape, ras el hanout coconut sauce	
PAN SEARED B.C LING COD	GF 49
crispy potato brandade, bok choy, confit tomato, shellfish & kosho nage	
BUTTER POACHED KING SALMON	GF 52
olive oil confit potato salad, dill, almond, pickled chanterelle, cucumber, smoked leek emulsion	
FRASER VALLEY DUCK BREAST.	GF 52
duck & pork sausage, turtle beans, winter greens, wild mushroom, huckleberry jus	
PEACE COUNTRY LAMB CRÉPINETTE.	GF 56
birch glazed carrots, chicory, oregon grape jus, blackbean fritter, aromatic green curry	

steaks

Our steak selections are carefully sourced from the best local and global suppliers using sound farming practices.

CHARCOAL GRILLED ALBERTA BEEF FLAT IRON	7 OZ, GF	52
BERETTA FARMS GRASS FED BEEF TENDERLOIN	7 OZ, GF	64
FEATURE CUT	GF	MP

Steaks are served with salsa verde & matsutake mushroom jus
and include the choice of one side

choice of side

CREAMY NOSTRALA POMME PURÉE GF, V thyme, butter, lemon	SEASONAL COMPOSED VEGETABLES GF, V chef's selection + 6
POTATOES COURTNEY GF duck fat rösti, pickled shallot ranch, chive	KENNEBEC FRITES GF, V fancy sauce
OLIVE OIL CONFIT POTATO SALAD GF, V almond, pickled peppers + 6	FARM GREEN SALAD GF, V caramelized honey & spruce vinaigrette

ALL SIDES AVAILABLE À LA CARTE

additions

ADD HOKKAIDO SCALLOP	(1 PC) GF	7
ADD MARINATED BURRATA	(50 G) GF	9
ADD ROASTED MUSHROOMS thyme, butter, lemon	GF, V	10

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
WEST PACIFIC SEAFOOD
46 SOUTH SEAFOOD

ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS
LEGENDS HAUL
BERETTA FARMS BEEF