

dinner

SPRING 2025

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

Family-Style

SHARED MENU

\$140 PER PERSON

start

SEAFOOD SELECTION

chef's selection from our raw and cured seafood bar,
including fresh shucked oysters GF

WARM OLIVES

selection of marinated olives, lemon,
extra virgin olive oil, fine herbs GF, VG

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

ITALIAN BURRATA

extra virgin olive oil, radicchio jam, pumpkin seed,
Working Culture sourdough V

TCR FOCCACIA

house cultured butter V

mains

GRILLED AAA ALBERTA FLAT IRON

chive, salsa verde, bordelaise GF

*SUBSTITUTE AAA ALBERTA STRIPLAIN +\$14 PER GUEST

BROILED BC LING COD

kosho coconut emulsion GF

CRISPY COD BRANDADE

roasted peppers, pickled onion, mustard greens GF

sides

ROASTED LOCAL CARROTS

green garlic condiment, Reggiano, walnuts GF, V

CRISPY RICE

avocado, fermented soy bean salsa, chive, lime GF, V

ROASTED MUSHROOMS

butter, lemon, chive GF, V

SEASONAL VEGETABLES

chef's selection GF, V

dessert

SELECTION OF SWEETS

chef's selection and mignardises

THE Courtney Room

Family-Style

SHARED MENU

\$98 PER PERSON

start

WARM OLIVES

selection of marinated olives, lemon,
extra virgin olive oil, fine herbs GF, VG

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

ITALIAN BURRATA

extra virgin olive oil, radicchio jam, pumpkin seed,
Working Culture sourdough V

main

GRILLED AAA ALBERTA FLAT IRON

chive, salsa verde, bordelaise GF

*SUBSTITUTE AAA ALBERTA STRIPLOIN +\$14 PER GUEST

BROILED BC LING COD

kosho coconut emulsion GF

CRISPY COD BRANDADE

roasted peppers, pickled onion, mustard greens GF

sides

ROASTED LOCAL CARROTS

green garlic condiment, Reggiano, walnuts GF, V

CRISPY RICE

avocado, fermented soy bean salsa, chive, lime GF, V

ROASTED MUSHROOMS

butter, lemon, chive GF, V

SEASONAL VEGETABLES

chef's selection GF, V

dessert

SELECTION OF SWEETS

chef's selection and mignardises

THE Courtney Room

Best of Both

SHARED STARTERS & INDIVIDUAL MAINS

\$136 PER PERSON

start

SEAFOOD SELECTION

chef's selection from our raw and cured seafood bar,
including fresh shucked oysters GF, V

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

BEEF TARTARE

pecorino, roasted garlic vinaigrette, puffed chia cracker GF

TCR FOCCACIA

house cultured butter V

mains

MUSHROOM RIGATONI

green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil V

ROASTED BC LING COD

brandade, bok choy, confit tomato, kosho emulsion GF

*SUBSTITUTE BC SABLEFISH +\$14 PER ORDER

CRISPY CHICKEN BREAST

Vancouver Island Farmhouse chicken breast, oyster
mushroom, duck fat rösti, fondant leek, wild berry jus,
roasted garlic emulsion GF

*SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER

GRILLED ALBERTA BEEF FLAT IRON

pomme purée, glazed carrots, spring greens,
salsa verde, bordelaise 6 OZ, GF

*SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER

dessert

ORANGE & HONEY PANNA COTTA

brown butter crumb, berry compote GF

BANANA COFFEE CAKE

chocolate mousse, ganache

THE Courtney Room

Prix Fixe

\$98 PER PERSON

*ADD BREAD SERVICE +\$5 PER PERSON

start

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

CURED HOKKAIDO SCALLOPS

elderflower, black lime ponzu, walnut, basil GF

WAGYU BEEF CARPACCIO

kosho aioli, umami vinaigrette, pickled shiitake,
duck fat rösti GF

mains

MUSHROOM RIGATONI

green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil V

ROASTED BC LING COD

brandade, bok choy, confit tomato, kosho emulsion GF

*SUBSTITUTE BC SABLEFISH +\$14 PER ORDER

CRISPY CHICKEN BREAST

Vancouver Island Farmhouse chicken breast, oyster
mushroom, duck fat rösti, fondant leek, wild berry jus,
roasted garlic emulsion GF

*SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER

GRILLED ALBERTA BEEF FLAT IRON

pomme purée, glazed carrots, spring greens,
salsa verde, bordelaise 6 OZ, GF

*SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER

dessert

ORANGE & HONEY PANNA COTTA

brown butter crumb, berry compote GF

BANANA COFFEE CAKE

chocolate mousse, ganache

THE Courtney Room

Prix Fixe

\$78 PER PERSON

*ADD BREAD SERVICE +\$5 PER PERSON

start

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

mains

MUSHROOM RIGATONI

green garlic pesto, chili, oyster mushroom, burrata,
nutritional yeast crumble, olive oil V

ROASTED BC LING COD

brandade, bok choy, confit tomato, kosho emulsion GF

*SUBSTITUTE BC SABLEFISH +\$14 PER ORDER

CRISPY CHICKEN BREAST

Vancouver Island Farmhouse chicken breast, oyster
mushroom, duck fat rösti, fondant leek, wild berry jus,
roasted garlic emulsion GF

*SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER

GRILLED ALBERTA BEEF FLAT IRON

pomme purée, glazed carrots, spring greens,
salsa verde, bordelaise 6 OZ, GF

*SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER

dessert

ORANGE & HONEY PANNA COTTA

brown butter crumb, berry compote GF

THE Courtney Room

Lunch

SPRING 2025

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

Prix Fixe

THREE COURSE + SHARED APPETIZERS
\$65 PER PERSON

to share

TCR FOCCACIA
house cultured butter v

WARM OLIVES
selection of marinated olives, lemon,
extra virgin olive oil, fine herbs GF, V

POTATOES COURTNEY
duck fat rösti, TCR buttermilk ranch, chive GF

to start

FEATURE SOUP
seasonal garnish GF

OR

FORAGED & FARMED SALAD
caramelized honey & spruce vinaigrette, salal berries,
Nostrala, house preserves, sumac pumpkin seed GF, V

main

MUSHROOM RIGATONI
green garlic pesto, chili, oyster mushroom,
Reggiano, olive oil v

OR

ROASTED BC LINGCOD
crispy potato brandade, bok choy, kosho nage GF

OR

POTATO CRUSTED CHICKEN BREAST
Vancouver Island chicken breast, crispy rice,
oyster mushrooms, carrot & cashew salad,
ras el hanout chicken jus GF

OR

GRILLED ALBERTA BEEF FLAT IRON STEAK FRITES
kennebec frites, caramelized onion jam, salsa verde,
bordelaise 7OZ, GF

dessert

CHOCOLATE OLIVE OIL CAKE
almond, espresso whip GF

OR

FEATURE DESSERT
seasonal garnish

THE Courtney Room

Prix Fixe

THREE COURSE
\$45 PER PERSON

*ADD BREAD SERVICE +\$5 PER PERSON

to start

FEATURE SOUP
seasonal garnish GF

OR

GREEN SALAD
caramelized honey & spruce vinaigrette GF

main

MUSHROOM RIGATONI
green garlic pesto, chili, oyster mushroom,
Reggiano, olive oil v

OR

ROASTED BC LINGCOD
crispy potato brandade, bok choy, kosho nage GF

OR

POTATO CRUSTED CHICKEN BREAST
Vancouver Island chicken breast, crispy rice,
oyster mushrooms, carrot & cashew salad,
ras el hanout chicken jus GF

dessert

CHOCOLATE OLIVE OIL CAKE GF
almond, espresso whip

OR

FEATURE DESSERT GF
seasonal garnish

THE Courtney Room

Casual

THREE COURSE
\$37 PER PERSON

*ADD BREAD SERVICE +\$5 PER PERSON

to start

GREEN SALAD
caramelized honey & spruce vinaigrette GF, V

main

TCR FISH & CHIPS
crispy buttermilk fried rock cod, kosho aioli, TCR slaw,
mustard, kennebec frites GF

OR

MUSHROOM RIGATONI
green garlic pesto, chili, oyster mushroom,
Reggiano, olive oil V

OR

ROAST CHICKEN & KALE SALAD
cabbage, pickled peppers, carrot, crispy nori, cashew,
sweet sesame & chili vinaigrette GF

OR

ROAST BEEF SANDWICH
slow roasted beef striploin, aged cheddar, green
garlic salsa verde, tomato jam, horseradish aioli,
ciabatta, bordelaise, side kennebec frites

dessert

CHOCOLATE OLIVE OIL CAKE GF
almond, espresso whip

THE Courtney Room