

## *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 TOAST . . . . .		18
Pecorino, roasted garlic vinaigrette, Working Culture sourdough		
FOIE GRAS PARFAIT . . . . .		19
sea buckthorn, mushroom & sherry gelée, savoury oats, focaccia		

## *starters*

LOCAL BEET & CHICORY SALAD . . . . .	VG	23
elderflower, yuzu, orange, whipped Goldilocks hazy lager, 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	

## *mains*

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	
TCR DRY AGED CHEESEBURGER . . . . .	29
dry aged Alberta AAA striploin beef patty, aged cheddar, classic sauce, tomato jam, sumac pickles, lettuce, potato bun	

## 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