

spring  
*prix fixe*

\$69 PER PERSON || DAILY FROM 5PM

OPTIONAL WINE PAIRINGS +\$30

*start*

LOCAL BEET & CHICORY SALAD

elderflower, yuzu, orange, walnuts, chili,  
whipped Goldilocks hazy lager VG

or

BC SIDE STRIPE SHRIMP TOAST

Working Culture sourdough, tomato jam, fermented soybean  
salsa, fine herbs, chili

or

BEEF TARTARE TOAST

pecorino, roasted garlic vinaigrette, Working Culture sourdough

*main*

ROASTED WINTER SQUASH

birch glaze, tofu 'fried rice', cashew, oregon grape,  
ras el hanout coconut sauce GF, VG

or

BUTTER POACHED KING SALMON

olive oil confit potato salad, dill, almond, pickled chanterelles,  
cucumber, smoked leek emulsion GF

or

FRASER VALLEY DUCK BREAST

duck & pork sausage, turtle beans, winter root vegetables,  
wild mushroom, huckleberry jus GF

or

PEACE COUNTRY LAMB CRÉPINETTE

birch glazed carrots, chicory, oregon grape jus,  
blackbean fritter, aromatic green curry GF

or

CHARCOAL GRILLED FLAT IRON

Alberta AAA beef flat iron, salsa verde, matsutake mushroom jus,  
choice of pomme purée, Potatoes Courtney, frites or greens GF

*dessert*

ORANGE & HONEY PANNA COTTA

brown butter crumb, berry compote GF

or

FEATURE DESSERT

seasonal garnish

*THE Courtney Room*

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN