

chef's seasonal tasting menu

Allow us to showcase what our beautiful island has to offer with our eight course tasting menu. Due to the complex nature of this service, whole table participation is required. Some dietary restrictions can be accommodated - please ask your server.

CHEF'S SEASONAL TASTING MENU	110 PER PERSON
OPTIONAL WINE PAIRINGS	90 PER PERSON

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	
BURRATA & SOURDOUGH	V 18
Working Culture sourdough, salsa verde, walnut crumble, pickled elderflower, fine herbs	
FOIE GRAS PARFAIT	19
sea buckthorn, sherry gelée, savoury oats, housemade focaccia	

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

starters

- LITTLE GEM LETTUCE & SUMMER VEGETABLE SALAD VG GF 23
sumac cucumbers, pumpkin seeds, maple blossom vinaigrette
- ROASTED HOKKAIDO SCALLOP GF 27
tom yum, side stripe shrimp & corn dumpling, cashew, pickled ramp, basil
- BEEF TENDERLOIN TARTARE GF 24
fermented chili aioli, green garlic, arugula, puffed chia seed cracker

pasta

- OYSTER MUSHROOM CAVATELLI v 34
stinging nettle & green garlic pesto, Pecorino Romano, fine herbs
- LAMB BACON TROFIE 36
crispy lamb bacon, spring legumes, maple blossom, aged comté, chili, sherry
- GERMAN BUTTER POTATO AGNOLOTTI 38
Dungeness crab, saffron, roasted garlic emulsion, potato skin crumble, charcoal oil

main

- CHARCOAL GRILLED FIRM TOFU VG 38
black bean fritter, morels, cauliflower velouté, truffle pearl, radish salad
- PAN SEARED B.C LING COD GF 49
crispy potato brandade, bok choy, confit tomato, shellfish & kosho nage
- BUTTER POACHED KING SALMON GF 50
saffron risotto, sea asparagus, summer squash, salmon roe, dill, leek ash almonds
- FRASER VALLEY DUCK BREAST. GF 52
duck & pork sausage, morels, sunflower seed, pistachio, salal berry & banyuls vinaigrette

GF = GLUTEN FREE V = VEGETARIAN VG = VEGAN

All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.

steaks

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

CHARCOAL GRILLED ALBERTA BEEF FLAT IRON	6 OZ, GF	52
ALBERTA RAISED BEEF TENDERLOIN7 OZ, GF	64
HIRO WAGYU BAVETTE6 OZ, GF	65
FEATURE CUT	GF	MP

Steaks are served with salsa verde & Douglas fir beef jus

choice of side

CREAMY NOSTRALA POMME PURÉE GF, V thyme, butter, lemon	DAILY SEASONAL 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

additions

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

sides

NOSTRALA POMME PURÉE thyme, butter, lemon	GF, V	9
POTATOES COURTNEY duck fat rösti, pickled shallot ranch, chive	GF	9
OLIVE OIL CONFIT POTATO SALAD almond, pickled peppers	GF, V	15
SEASONAL VEGETABLES chef's selection	GF, V	15
KENNEBEC FRITES fancy sauce	GF, V	9
FARM GREEN SALAD caramelized honey & spruce vinaigrette	GF, V	9

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
LANCE STAPLES - Wild food forager
SWEET BEANS ORGANIC FARM
SAANICH ORGANICS

ISLAND FARMHOUSE CHICKEN FARM

FINEST AT SEA SEAFOOD
WEST PACIFIC SEAFOOD
46 SOUTH SEAFOOD

ACADIAN CAVIAR - NB

WORKING CULTURE BREAD

TWO RIVERS MEATS
HIRO WAGYU (ABBOTSFORD)
LEGENDS HAUL
PEACE COUNTRY LAMB

SPIRIT WARES (PLATEWARE)
MEDIUM RARE CHEF APPAREL