

In Room Dining - Dinner

DAILY FROM 5PM-9PM

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		
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		

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		

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

Mains

- 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
- 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.

Served with salsa verde & Douglas Fir beef jus. Includes choice of one side.

- CHARCOAL GRILLED ALBERTA BEEF FLAT IRON 6 OZ, GF 52
- ALBERTA RAISED BEEF TENDERLOIN 7 OZ, GF 64
- HIRO WAGYU BAVETTE 6 OZ, GF 65

sides

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| 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

All in room dining is subject to an 18% service fee and \$5 delivery fee.

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.

LITLLEST 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

THE Courtney Room