

spring
prix fixe

\$69 PER PERSON || DAILY FROM 5PM
OPTIONAL WINE PAIRINGS +\$30

start

ITALIAN BURRATA TARTINE

Working Culture sourdough, nettle salsa verde, walnut crumble,
elderflower, basil v

or

LITTLE GEM & SUMMER VEGETABLE SALAD

sumac cucumbers, pumpkin seeds,
maple blossom vinaigrette VG, GF

or

BEEF TENDERLOIN TARTARE

fermented chili aioli, green garlic, arugula,
puffed chia cracker GF

main

CHARCOAL GRILLED LOCAL TOFU

black bean fritter, morel, truffle, mushroom jus,
herb & radish salad VG

or

BUTTER POACHED KING SALMON

saffron risotto, sea asparagus, summer squash,
salmon roe, dill, almond, leek ash GF

or

FRASER VALLEY DUCK BREAST

duck & pork sausage, morels, sunflower seed, pistachio,
salal berry & Banyuls vinaigrette GF

or

CHARCOAL GRILLED FLAT IRON STEAK FRITES

Alberta AAA beef flat iron, Kennebec frites,
salsa verde, Douglas Fir jus 7 OZ, GF

or

HIRO WAGYU BAVETTE FRITES

Kennebec frites, salsa verde, Douglas Fir jus 5 OZ, GF + \$20

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