

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

starters

FRESH SHUCKED OYSTERS	GF	28/56
dry hopped mignonette, Graeme's 3 yr solera hot sauce		
WARM OLIVES	VG, GF	13
selection of marinated olives, lemon, extra virgin olive oil, fine herbs		
HOUSEMADE FOCACCIA	V	13
cultured butter, local honey, sea salt, herb oil		
SPICY SALMON TEMPURA ROLL		16
umami yogurt, BC salmon roe, shiso		
ITALIAN BURRATA & MUSHROOM TARTINE	V	18
Working Culture sourdough, salsa verde, walnut crumble, elderflower, basil		
FOIE GRAS PARFAIT		19
sea buckthorn, sherry gelée, savoury oats, housemade focaccia		
LITTLE GEM LETTUCE SALAD	VG, GF	22
sumac cucumbers, pumpkin seeds, maple blossom vinaigrette		
ROASTED HOKKAIDO SCALLOP	GF	27
tom yum, BC shrimp & corn dumpling, cashew, pickled ramp, basil		

pasta

CAVATELLI	V	32
stinging nettle & green garlic pesto, local oyster mushroom, Pecorino Romano, fine herbs		
LAMB BACON TROFIE		34
crispy lamb bacon, summer beans, maple blossom butter, comté, chili, sherry		
BC SHRIMP RISOTTO		36
saffron, sea asparagus, summer squash, dill, black truffle pearl, almond crumble		

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.

mains

CHARCOAL GRILLED LOCAL TOFU VG 38
black bean fritter, morel mushroom, mushroom jus, truffle, herb & radish salad

ROASTED BC LING COD GF 52
crispy potato brandade, bok choy, confit tomato, shellfish, coconut & kosho nage

CHARRED BC KING SALMON GF 50
cannellini bean, corn, roasted peppers, crispy bacon, herb velouté

VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST GF 44
duck fat rösti, oyster mushroom, braised leek, hearty greens, Oregon grape jus

FRASER VALLEY DUCK BREAST GF 53
duck & pork sausage, morel mushroom, sunflower seed, pistachio, wild berry & banyuls vinaigrette

steaks

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

Steaks are served with salsa verde & red wine beef jus and include choice of side.

CHARCOAL GRILLED ALBERTA BEEF FLAT IRON 6 OZ, GF 52

ALBERTA RAISED BEEF TENDERLOIN 7 OZ, GF 64

WAGYU BAVETTE (ROTATING BC & AUSTRALIAN WAGYU FARMS) 6 OZ, GF 65

FEATURE CUT GF MP

choice of side

NOSTRALA POMME PURÉE thyme, butter, lemon GF, V

POTATOES COURTNEY duck fat rösti, pickled shallot ranch, chive GF

KENNEBEC FRITES fancy sauce GF, V

FARM GREEN SALAD caramelized honey & spruce vinaigrette GF, V

SEASONAL VEGETABLES chef's selection GF, V +6

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
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