

In Room Dining - Dinner

DAILY FROM 5PM-9PM

starters

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

In Room Dining orders are subject to an 18% service charge and \$5 delivery fee.

main

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		
TCR DRY AGED CHEESEBURGER		29
dry aged Alberta AAA beef patty, aged cheddar, classic sauce, tomato jam, sumac pickles, lettuce, potato bun		

steaks

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

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