

summer
prix fixe

\$69 PER PERSON || SUNDAY - THURSDAY FROM 5PM

start

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, shaved radish,
lemon, chili GF, V

or

SPICY SALMON TEMPURA ROLL

umami yogurt, BC salmon roe, shiso GF

main

CHARCOAL GRILLED LOCAL TOFU

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

or

ROASTED BC LING COD

crispy potato brandade, bok choy, confit tomato,
shellfish, coconut & kosho nage GF

or

FRASER VALLEY DUCK BREAST

duck & pork sausage, morel mushroom, sunflower seed,
pistachio, wild berry & banyuls vinaigrette GF

or

CHARCOAL GRILLED ALBERTA BEEF FLAT IRON

Kennebec frites, salsa verde, red wine jus 6 OZ, GF

or

WAGYU BAVETTE FRITES

Kennebec frites, salsa verde, red wine 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