

*Chefs Summer Tasting Menu*

Allow us to showcase what our beautiful island has to offer with our seasonal 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 SUMMER 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 . . . . .	GF	16
in-house dry aged salmon, nori, 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		
FRASER VALLEY DUCK BACON TROFIE . . . . .		34
crispy duck 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 . . . . . GF, 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