

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, wild flower honey, sea salt, herb oil		
CRUDITÉS	VG, GF	13
local raw seasonal vegetables, cashew everything ranch		
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		
LOCAL TOMATO & CUCUMBER SALAD	VG, GF	22
sungold tomato vinaigrette, pickled magnolia, capers, raddicchio, sumac pumpkin seed		
DRY AGED AMBERJACK TATAKI	GF	25
pickled mushrooms, tomatillo, everything crumble, black lime ponzu		
ROASTED HOKKAIDO SCALLOP	GF	28
tom yum, buttermilk fried mushroom, cashew, cabbage, pickled garlic, basil		

pasta

RIGATONI	V	32
green garlic pesto, oyster mushroom, Pecorino Romano, fine herbs		
TROFIE		34
crispy duck bacon, summer beans, maple blossom butter, comté, chili, sherry		
BC SHRIMP RISOTTO		36
saffron, sea asparagus, summer squash, chive, 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

ROASTED GREEN CUISINE TOFU VG, GF 38
chickpea fritter, roasted mushroom jus, truffle, salsa verde, arugula & radish salad

PAN SEARED BC LING COD GF 52
clams & mussels, brassica, confit tomato, coconut & kosho nage

CHARCOAL GRILLED BC KING SALMON GF 50
cannellini bean, corn, roasted peppers, summer squash, crispy bacon, herb velouté

ROASTED BONE IN PRIMROSE FARMS PORK CHOP 9 OZ, GF 48
carrot, new potato, braised baby gem lettuce, fiddlehead, pine mostarda

FRASER VALLEY DUCK BREAST. GF 53
duck & pork sausage, wild 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 65

WAGYU BAVETTE (ROTATING BC & AUSTRALIAN WAGYU FARMS) 6 OZ, GF 68

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
WEST COAST MYCOLOGY

FINEST AT SEA SEAFOOD
WEST PACIFIC SEAFOOD
46 SOUTH SEAFOOD

WORKING CULTURE BREAD
NOOTKA ROSE MILLING

TWO RIVERS MEATS
LEGENDS HAUL
PEACE COUNTRY LAMB
PRIMROSE FARMS
MCLEOD'S LEAP
TRUE NORTH FARM

SPIRIT WARES (PLATEWARE)
MEDIUM RARE CHEF APPAREL