

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		
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

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

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		
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	65
WAGYU BAVETTE (ROTATING BC & AUSTRALIAN WAGYU FARMS)	6 OZ, GF	68

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