

summer
prix fixe

\$79 PER PERSON || DAILY FROM 5PM

start

ITALIAN BURRATA & MUSHROOM TARTINE

Working Culture sourdough, salsa verde,
walnut crumble, elderflower, basil v

or

DRY AGED AMBERJACK TATAKI

pickled mushrooms, black lime ponzu, tomatillo,
everything crumble GF

or

KALE CAESAR SALAD

roasted garlic vinaigrette, white anchovy, Reggiano,
shaved radish GF, V OPTION

main

ROASTED GREEN CUISINE TOFU

chickpea fritter, roasted mushroom jus, truffle,
salsa verde, arugula & radish salad GF, VG

or

CHARCOAL GRILLED BC KING SALMON

cannellini bean, corn, roasted peppers, summer squash,
crispy bacon, herb velouté GF

or

FRASER VALLEY DUCK BREAST

duck & pork sausage, 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

ROASTED BEEF TENDERLOIN FRITES

Kennebec frites, salsa verde, red wine jus 6 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

VG = VEGAN