



happy holidays

to share

TCR MILK BUNS

cultured butter, herb oil, sea salt v

&

MARINATED OLIVES

olive oil, lemon, fine herbs v, GF

first

MARINATED BEET SALAD

whipped ricotta, mustard greens, puffed buckwheat,
elderflower vinaigrette v, GF

GF

ROASTED HOKKAIDO SCALLOPS

winter squash, pumpkin seed, cannellini beans, saffron GF

GF

WAGYU BEEF CARPACCIO

kosho aioli, umami vinaigrette, pickled shiitake,
duck fat rösti GF

GF

FRESH SHUCKED OYSTERS

Champagne mignonette, solera hot sauce GF

main course

ROASTED BC RAISED TURKEY BREAST

root vegetable pûvé, roasted brussel sprouts,
herb stuffing, wild berry compote, turkey gravy

GF

FRASER VALLEY DUCK BREAST

du puy lentils, date purée, dandelion, duck leg crépinette GF

GF

ROASTED BC SABLEFISH

risotto verde, hazelnut, wild mushroom, truffle GF

GF

CABBAGE CROQUETTE

braised local cabbage, saffron beans,
Avonlea clothbound cheddar, foraged greens v, GF

GF

BEEF TENDERLOIN

confit potatoes, buttered carrots, braising greens,
salsa verde, bordelaise GF

sweet

CRANBERRY & RYE TART

rose white chocolate whip

GF

STICKY TOFFEE PUDDING

candied walnuts, orange sherbet

GF

CHOCOLATE BUDINO

peppermint cream, candy cane crumb GF

DECEMBER 25TH, 2025

4PM-9PM

\$175 PER PERSON

THE *Courtney Room*

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

