

welcome

we are grateful for 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
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

starters

HOUSEMADE FOCACCIA	v	13
cultured butter, wild flower honey, sea salt, herb oil		
WARM OLIVES	VG, GF	13
selection of marinated olives, lemon, extra virgin olive oil, fine herbs		
POTATOES COURTNEY	GF	13
duck fat rösti, TCR buttermilk ranch, chive		
FOIE GRAS TERRINE		35
dates, hazelnut, marinated leeks, seeded lavash		
LITTLEST ACRE BEET SALAD	V, GF	24
mustard greens, whipped ricotta, puffed buckwheat, elderflower vinagrette		
FRESH SHUCKED OYSTERS	GF	28/56
Champagne mignonette, Graeme's 3 yr solera hot sauce		
KAVIARI 'BAERI ROYAL' CAVIAR	30 G, GF	140
German potato chips, crème fraiche, chive		

pasta

CASSARECE	v	32
passata, oyster mushroom, Pecorino Romano, fresh herbs		
ADD MARINATED BURRATA		9
BUTTER POTATO & CRAB RAVIOLI		38
Dungeness crab, pumpkin seed crumble, butter emulsion, charcoal		

additions

ADD HOKKAIDO SCALLOP	(1 PC) GF	7
ADD MARINATED BURRATA	(50 G) GF	9
ADD ROASTED MUSHROOMS thyme, butter, lemon	GF, V	10

mains

CRISPY CABBAGE CROQUETTE	V, GF	38
braised local cabbage, saffron beans, Avonlea clothbound cheddar, foraged greens		
BC WILD SPRING SALMON	GF	50
roasted leeks, confit German potato, pickled mustard, salmon bisque emulsion		
SMOKED PRIMROSE FARMS PORK CHOP	9 OZ, GF	48
braised cabbage, gochujang glaze, puffed buckwheat, pork consommé		
FRASER VALLEY DUCK BREAST	GF	53
du puy lentils, root vegetable fondant, date purée, caramelized miso jus		
ROASTED BC RAISED TURKEY BREAST	GF	52
root vegetable pâtre, roasted brussel sprouts, seeded stuffing, wild berry compote, turkey gravy		

steaks

Our steak selections are carefully sourced from the best local and global suppliers using sound farming practices.

Steaks are served with salsa verde & bordelaise and include choice of side.

CHARCOAL GRILLED BEEF FLAT IRON	, ALBERTA, 6 OZ, GF	52
BEEF TENDERLOIN	, ALBERTA, 7 OZ, GF	65
HIRO WAGYU BAVETTE	BRITISH COLUMBIA, 6 OZ, GF	68
FEATURE CUT	GF	MP

choice of side

ROOT VEGETABLE PÂVÉ Nostrala gratin	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

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.