

welcome

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 vinaigrette		
FRESH SHUCKED OYSTERS	GF	28/56
Champagne mignonette, Graeme's 3 yr solera hot sauce		
DRY AGED KAMPACHI CRUDO	GF	26
sungold tomato dashi, dulse, toasted rice, pickled magnolias		
SEARED HOKKAIDO SCALLOP	GF	28
winter squash, pumpkin seed, cannellini beans, saffron		
KAVIARI 'BAERI ROYAL' CAVIAR	20 G, GF	140
German potato chips, crème fraîche, 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		
RISOTTO VERDE	v	36
wild mushrooms, fresh herbs, winter truffle, Nostrala, hazelnut		

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.

main

CRISPY CABBAGE CROQUETTE	. V, GF	38
braised local cabbage, saffron beans, Avonlea clothbound cheddar, foraged greens		
PAN SEARED BC LING COD	. GF	52
brandade, clams, brassica, confit tomato, coconut & kosho nage		
BC WILD SPRING SALMON	. GF	50
roasted leeks, confit German potato, pickled mustard, aerated salmon bisque		
SMOKED PRIMROSE FARMS PORK CHOP	. 7 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		
PEACE COUNTRY LAMB CRÉPINETTE		56
Jimmy Nardello peppers, charred fennel, semolina dumpling, Piave Vecchio, anchovy jus		

steaks

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

CHARCOAL GRILLED ALBERTA BEEF FLAT IRON	. 6 OZ, GF	52
ALBERTA RAISED BEEF TENDERLOIN	. 7 OZ, GF	65
HIRO WAGYU BAVETTE	. 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

additions

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