

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 vinagrette		
FRESH SHUCKED OYSTERS	GF	28/56
Champagne mignonette, Graeme's 3 yr solera hot sauce		
DRY AGED KAMPACHI CRUDO	GF	26
sungold tomato dashi, dulce, toasted rice, pickled magnolias		
SEARED HOKKAIDO SCALLOP	GF	28
winter squash, pumpkin seed, cannellini beans, saffron		
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		
RISOTTO VERDE	V, GF	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.

mains

CRISPY CABBAGE CROQUETTE	.V, GF	38
braised local cabbage, saffron beans, Avonlea clothbound cheddar, foraged greens		
PAN SEARED BC LING COD	.GF	52
clams, brassica, confit tomato, coconut & kosho nage		
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		

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

additions

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

