

dinner

AUTUMN 2025

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

Family-Style

SHARED MENU
\$140 PER PERSON

start

SEAFOOD SELECTION
chef's selection from our raw and cured seafood bar,
including fresh shucked oysters GF

WARM OLIVES
selection of marinated olives, lemon,
extra virgin olive oil, fine herbs GF, VG

KALE CAESAR SALAD
roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

WAGYU BEEF CARPACCIO
kosho aioli, umami vinaigrette, pickled shiitake,
duck fat rösti GF

TCR FOCCACIA
house cultured butter V

mains

GRILLED AAA ALBERTA FLAT IRON
chive, salsa verde, bordelaise GF
* PREMIUM CUTS AVAILABLE FOR UPGRADE

BROILED BC LING COD
kosho coconut emulsion GF

CRISPY COD BRANDADE
roasted peppers, pickled onion, mustard greens GF

sides

ROASTED LOCAL CARROTS
green garlic condiment, Reggiano, walnuts GF, V

ROASTED MUSHROOMS
butter, lemon, chive GF, V

SEASONAL VEGETABLES
chef's selection GF, V

dessert

SELECTION OF SWEETS
chef's selection and mignardises

THE Courtney Room

Family-Style

SHARED MENU

\$100 PER PERSON

start

WARM OLIVES

selection of marinated olives, lemon,
extra virgin olive oil, fine herbs GF, VG

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

ITALIAN BURRATA

extra virgin olive oil, house preserves, pumpkin seed,
Working Culture sourdough V

main

GRILLED AAA ALBERTA FLAT IRON

chive, salsa verde, bordelaise GF

* PREMIUM CUTS AVAILABLE FOR UPGRADE

BROILED BC LING COD

kosho coconut emulsion GF

CRISPY COD BRANDADE

roasted peppers, pickled onion, mustard greens GF

sides

ROASTED LOCAL CARROTS

green garlic condiment, Reggiano, walnuts GF, V

ROASTED MUSHROOMS

butter, lemon, chive GF, V

SEASONAL VEGETABLES

chef's selection GF, V

dessert

SELECTION OF SWEETS

chef's selection and mignardises

THE Courtney Room

Best of Both

SHARED STARTERS & INDIVIDUAL MAINS

\$136 PER PERSON

start

SEAFOOD SELECTION

chef's selection from our raw and cured seafood bar,
including fresh shucked oysters GF

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

WAGYU BEEF CARPACCIO

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

TCR FOCCACIA

house cultured butter V

mains

RISOTTO VERDE

wild mushrooms, fresh herbs, Nostrala, hazelnut GF, V

or

ROASTED BC LING COD

clams, brassica, confit tomato, coconut & kosho nage GF

*SUBSTITUTE BC SABLEFISH +\$14 PER ORDER

or

CRISPY CHICKEN BREAST

Vancouver Island Farmhouse chicken breast, du puy lentils,
root vegetable fondant, date purée, caramelized miso jus GF

*SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER

or

GRILLED ALBERTA BEEF FLAT IRON

root vegetable pâmé, braising greens,
salsa verde, bordelaise 6 OZ, GF

*SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER

dessert

DARK CHOCOLATE PANNA COTTA

caramel corn crumble, espresso, rye GF OPTION

or

SPICED CARROT CAKE

caramelia ganache, cream cheese, candied walnuts

THE Courtney Room

Prix Fixe

\$98 PER PERSON

*ADD BREAD SERVICE +\$5

start

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

or

CURED HOKKAIDO SCALLOPS

sungold tomato dashi, dulce, toasted rice GF

or

WAGYU BEEF CARPACCIO

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

main

RISOTTO VERDE

wild mushrooms, fresh herbs, Nostrala, hazelnut GF, V

or

ROASTED BC LING COD

clams, brassica, confit tomato, coconut & kosho nage GF

*SUBSTITUTE BC SABLEFISH +\$14 PER ORDER

or

CRISPY CHICKEN BREAST

Vancouver Island Farmhouse chicken breast, du puy lentils,
root vegetable fondant, date purée, caramelized miso jus GF

*SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER

or

GRILLED ALBERTA BEEF FLAT IRON

root vegetable pâmé, braising greens,
salsa verde, bordelaise 6 OZ, GF

*SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER

dessert

DARK CHOCOLATE PANNA COTTA

caramel corn crumble, espresso, rye GF OPTION

or

SPICED CARROT CAKE

caramelia ganache, cream cheese, candied walnuts

THE Courtney Room

Prix Fixe

\$78 PER PERSON

*ADD BREAD SERVICE +\$5

start

KALE CAESAR SALAD

roasted garlic vinaigrette, Reggiano, lemon, chili GF, V

mains

RISOTTO VERDE

wild mushrooms, fresh herbs, Nostrala, hazelnut GF, V

or

ROASTED BC LING COD

clams, brassica, confit tomato, coconut & kosho nage GF

*SUBSTITUTE BC SABLEFISH +\$14 PER ORDER

or

CRISPY CHICKEN BREAST

Vancouver Island Farmhouse chicken breast, du puy lentils, root vegetable fondant, date purée, caramelized miso jus GF

*SUBSTITUTE FRASER VALLEY DUCK BREAST +\$14 PER ORDER

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root vegetable pâtre, braising greens,
salsa verde, bordelaise 6 OZ, GF

*SUBSTITUTE BERETTA FARMS GRASS FED TENDERLOIN +\$25 PER ORDER

dessert

DARK CHOCOLATE PANNA COTTA

caramel corn crumble, espresso, rye GF OPTION

THE *Courtney Room*