

In Room Dining - Dinner

DAILY FROM 5PM-9PM

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

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, GF 36

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

In Room Dining orders are subject to an 18% service charge and \$5 delivery fee.

mains

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, salmon bisque emulsion		
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		
TCR DRY AGED CHEESEBURGER		29
dry aged Alberta AAA beef patty, aged cheddar, classic sauce, tomato jam, sumac pickles, lettuce, potato bun		

steaks

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

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

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