

dine around 2026

Lunch

\$45 PER PERSON

starter

BEET & SAFFRON SOUP ^{GF, V}

candied hazelnuts, garden herbs, crème fraîche

Lightning Rock 2022 Elysia Vineyard, Blanc de Noirs, Brut Nature
Pinot Noir • British Columbia, Canada

Herald St. x TCR Oaklands Raku Pale Ale 473ml

or

WINTER GREEN SALAD ^{GF, V}

spruce & honey vinaigrette, pickled onion

Neighbourly 2024 Saanich Peninsula, Vancouver Island
Pinot Gris • British Columbia, Canada

Île Sauvage x TCR Concensus Aromatized Berlinerweisse 473ml

main

CASARECCE ^V

winter chanterelle, piave vecchio, passata

Clos du Soleil 2023 Washington Series
Sangiovese • Crafted in British Columbia, Canada

Four Winds HuftGold Pilsner 17oz

or

BUTTERMILK FRIED ROCK COD ^{GF}

kosho aioli, TCR slaw, kennebec frites

Ogier 2023 Artésis, Côtes du Rhône
Grenache Blanc/Roussanne • Rhône Valley, France

Small Gods BC Pale Ale 473ml

or

POTATO CRUSTED CHICKEN ^{GF}

miso chicken jus, french lentils, date purée, root vegetable fondant

Álvaro Castro 2019
Touriga Nacional/Tinta Roriz • Dão, Portugal

Dageraad Amber Belgian Pale 17oz

sweet

WINTER SQUASH CREAM PUFF

caramelia squash cremeux, cinnamon mousse, brown butter crumb

Château Orignac Pineau des Charentes
Merlot/Cabernet Sauvignon • South West France

Whistle Buoy Dark Lager 473ml

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

VG= VEGAN