

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		
WARM OLIVES	VG, GF	13
selection of marinated olives, lemon, extra virgin olive oil, fine herbs		
POTATOES COURTNEY	GF	14
duck fat rösti, TCR buttermilk ranch, chive		
FOIE GRAS TERRINE		35
spiced gingerbread, squash, pickled onion		
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
magnolia flower dashi, dulse, toasted rice, roasted tomato		
SEARED HOKKAIDO SCALLOP	GF	28
charred fennel, cranberry beans, roasted seeds, saffron		
KAVIARI 'BAERI ROYAL' CAVIAR	20 G, GF	140
German potato chips, crème fraîche, chive		

pasta

CAVATAPPI	v	32
passata, chestnut mushroom, Piave Vecchio, fresh herbs		
ADD MARINATED BURRATA		9
SQUASH & CRAB RAVIOLI		38
Dungeness crab, pumpkin seed crumble, butter emulsion, malt		
WINTER RISOTTO	V, GF	36
wild mushrooms, Nostrala, roasted seeds, winter truffle		

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 cabbage, saffron beans, Nostrala, local greens		
BROILED BC LING COD	GF	50
salt baked celeriac, preserved horserdsh, samphire, chestnut fumet		
BC WILD SPRING SALMON	GF	52
roasted leeks, confit German potato, pickled mustard, roe, 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	54

steaks

Steaks are served with salsa verde & timut pepper jus and include choice of side

CHARCOAL GRILLED ALBERTA BEEF FLAT IRON	GF, 6 OZ	52
ALBERTA RAISED BEEF TENDERLOIN	GF, 7 OZ	67
HIRO WAGYU BAVETTE	GF, 6 OZ	68
IN-HOUSE DRY AGED RIBEYE	GF, 12 OZ	MP

choice of side

ROOT VEGETABLE PÂVÉ Nostrala gratin	GF, V	
POTATOES COURTNEY duck fat rösti, pickled shallot ranch, chive	GF	+6
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
ADD WINTER TRUFFLE.	GF, V	16