

dine around 2026

dinner

\$75 PER PERSON

starter

BRAISED BEET SALAD ^{GF, V}

lemon scented ricotta, crispy buckwheat, mustard greens

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

Île Sauvage x TCR Concensus Aromatized Berlinerweisse 473ml

or

CURED HOKKAIDO SCALLOPS ^{GF}

lilac dashi, blistered tomato, dulce

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

Île Sauvage x TCR Concensus Aromatized Berlinerweisse 473ml

or

CONFIT DUCK LEG & SQUASH

horseradish vinaigrette, confit duck, frisée, sourdough crumbs

Averill Creek 2021 Island Time, Cowichan Valley, Vancouver Island
Pinot Noir • British Columbia, Canada

Small Gods BC Pale Ale 473ml

main

CASARECCE ^V

winter chanterelle mushrooms, piave vecchio, passata

Giovanni Éderle 2022 Valpolicella Superiore
Corvina/Corvinone • Veneto, Italy
Four Winds HuftGold Pilsner 17oz

or

CABBAGE CROQUETTE ^{GF, V}

crispy cabbage, braised beans, Avonlea cheddar, foraged herbs

Palavani 2022 Qvevri
Kisi • Kakheti, Georgia
Small Gods BC Pale Ale 473ml

or

MARINATED ROCK COD ^{GF}

charred cabbage, sake beurre blanc, smoked clam, sunchoke dumpling

Tantalus 2023 Okanagan
Chardonnay • British Columbia, Canada
Small Gods BC Pale Ale 473ml

or

BRAISED BEEF SHORTRIB ^{GF}

root vegetable pavé, spiced carrots, timut pepper jus

Stag's Hollow 2022 Okanagan
Syrah • British Columbia, Canada
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

or

CHOCOLATE AMARETTO CAKE ^{GF, V}

flourless chocolate cake, amaretto, orange & ginger ice cream, candied almonds

Château Orignac Pineau des Charentes
Merlot/Cabernet Sauvignon • South West France
Dageraad Amber Belgian Pale 17oz

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

VG= VEGAN