

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

WILDFIRE BAKERY
NOOTKA ROSE MILLING

TWO RIVERS MEATS
LEGENDS HAUL
PEACE COUNTRY LAMB
PRIMROSE FARMS
MCLEOD'S LEAP
TRUE NORTH FARM

starters

BREAD SERVICE v 4 PER GUEST
fresh baked bread, 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
winter squash, pickled onion, hazelnut, spiced gingerbread

LITTLEST ACRE BEET SALAD v, GF 24
mustard greens, whipped ricotta, puffed buckwheat, elderflower vinagrette

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
marinated fennel, cranberry beans, roasted seeds, saffron

KAVIARI 'BAERI ROYAL' CAVIAR 20 G, GF 140
German potato chips, crème fraiche, chive

pasta

CAVATAPPI v 32
passata, local mushroom, Piave Vecchio, fresh herbs

SQUASH & CRAB RAVIOLI 38
Dungeness crab, pumpkin seed crumble, butter emulsion, malt

WINTER RISOTTO v, GF 36
wild mushrooms, Mountain Oak aged gouda, roasted seeds, winter truffle

BOLOGNESE 36
bucatini, hazelnut, Pecorino

ADD WINTER TRUFFLE 16

ADD MARINATED BURRATA 9

mains

CRISPY CABBAGE CROQUETTEV, GF	38
braised cabbage, saffron beans, Mountain Oak Nettle gouda, local greens		
BROILED BC LING CODGF	50
salt baked celeriac, preserved horseradish, preserved garlic, chestnut fumet		
BC WILD SPRING SALMONGF	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
du puy lentils, sunchoke, date purée, caramelized miso jus		

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 gouda 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, lemonGF, V	10
ADD WINTER TRUFFLEGF, V	16

All parties of six or more guests will be subject to an automatic 20% gratuity on their final bill.

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

