

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	VG, 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

main

CRISPY CABBAGE CROQUETTE	V, GF	38
braised cabbage, saffron beans, Mountain Oak Nettle gouda, local greens			
BROILED BC LING COD GF	50
salt baked celeriac, preserved horseradish, preserved garlic, 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
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, lemon	GF, V 10
ADD WINTER TRUFFLE	GF, 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

