

lunch prix fixe

to start

FEATURE SOUP GF seasonal garnish

84

GREEN SALAD GF, V

main

MUSHROOM CASARECCE

passata, local mushroom, Piave Vecchio, fresh herbs

94

BROILED BEEF LINGCOD

salt baked celeriac, preserved horseradish, preserved garlic, chestnut fumet

84

VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST GF
du puy lentils, root vegetable fondant, date purée, caramelized miso jus

84

ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES 7OZ. GF
kennebec frites, salsa verde, timut pepper jus +\$12

dessert

CHOCOLATE OLIVE OIL CAKE GF

almond, espresso ice cream

86

FEATURE DESSERT seasonal garnishes

PRIX FIXE 45

starters

BREAD SERVICE	v 4	PER GUEST
fresh baked bread, cultured butter, local honey, sea salt		
WARM OLIVES	GF, VG 12	
selection of marinated olives, lemon, extra virgin olive oil, fine herbs		
POTATOES COURTNEY	GF 14	
duck fat rösti, TCR buttermilk ranch, chive		
FEATURE SOUP	GF, VG 15	
seasonal garnishes		
FOIE GRAS TERRINE	35	
winter squash, pickled onion, hazelnut, spiced gingerbread		

salads

FORAGED & FARMED SALAD	GF, V 18
caramelized honey & spruce vinaigrette, wild berries, house preserves, sumac pumpkin seed	
LITTLEST ACRE BEET SALAD	V, GF 22
mustard greens, whipped ricotta, puffed buckwheat, elderflower vinaigrette	
ROASTED VANCOUVER ISLAND CHICKEN SALAD	GF 27
hearty greens, confit potato, yuzu vinaigrette, roasted seeds	

additions

ADD MARINATED BURRATA	GF 9
ADD CHICKEN BREAST	GF 10
ADD LING COD	GF 10

pasta

MUSHROOM CASSARECE	v 26
passata, local mushroom, Piave Vecchio, fresh herbs	
SQUASH & CRAB RAVIOLI	28
Dungeness crab, pumpkin seed crumble, butter emulsion, malt	
WINTER RISOTTO	V, GF 26
wild mushrooms, Mountain Oak aged gouda, roasted seeds	
BOLOGNESE	32
bucatini, hazelnut, Pecorino	
ADD MARINATED BURRATA	GF 9

sandwiches

all sandwiches come with a choice of soup, green salad or kennebec frites;
substitute side Potatoes Courtney +\$6 or Kale Caesar +\$4

PASTRAMI ON MULTIGRAIN	28
deli mustard, bread & butter pickle, house mayo	
MUSHROOM & BURRATA TOASTIE	v 26
Wildfire sourdough, whipped burrata, salsa verde, local mushrooms	
TCR DRY AGED CHEESEBURGER	29
Alberta AAA beef patty, aged cheddar, classic sauce, sumac pickles, lettuce, potato bun	

main

TCR FISH & CHIPS	26
crispy buttermilk fried cod, kosho aioli, TCR slaw, mustard, kennebec frites	
BROILED BC LINGCOD	38
salt baked celeriac, preserved horseradish, preserved garlic, chestnut fumet	
VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST	36
du puy lentils, root vegetable fondant, date purée, caramelized miso jus	
ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES	46
7oz, GF kennebec frites, salsa verde, timut pepper jus	
substitute side Potatoes Courtney +\$6 or Kale Caesar +\$4	

sides

SIDE KENNEBEC FRITES & MAYO	6
SIDE FARM GREEN SALAD	6
SIDE FEATURE SOUP	8

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.

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