

lunch prix fixe

to start

FEATURE SOUP ^{GF}
seasonal garnish

or

GREEN SALAD ^{GF, V}
caramelized honey & spruce vinaigrette

main

MUSHROOM CASARECCE ^V
passata, local mushroom, Piave Vecchio, fresh herbs

or

BROILED BC LINGCOD ^{GF}
salt baked celeriac, preserved horseradish, preserved garlic, chestnut fumet

or

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

or

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

or

FEATURE DESSERT
seasonal garnishes

PRIX FIXE 45

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

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

mains

TCR FISH & CHIPS GF 26
crispy buttermilk fried cod, kosho aioli, TCR slaw, mustard, kennebec frites

BROILED BC LINGCOD GF 38
salt baked celeriac, preserved horseradish, preserved garlic, chestnut fumet

VANCOUVER ISLAND POTATO CRUSTED CHICKEN BREAST GF 36
du puy lentils, root vegetable fondant, date purée, caramelized miso jus

ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES 7OZ, GF 46
kennebec frites, salsa verde, timut pepper jus
substitute side Potatoes Courtney +\$6 or Kale Caesar +\$4

sides

SIDE KENNEBEC FRITES & MAYO GF 6

SIDE FARM GREEN SALAD GF 6

SIDE FEATURE SOUP GF 8

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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