

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

starters

MILK BUNS	V 4 PER GUEST
cultured butter, sea salt	
WARM OLIVES	VG, GF 13
garlic, orange, thyme	
FRESH SHUCKED OYSTERS.	GF 26/52
mignonette, Graeme's 4 year hot sauce	
POTATOES COURTNEY	GF 14
duck fat rösti, buttermilk ranch	
ALBACORE TUNA	GF 27
almond, lemon, radish	
FOIE GRAS TERRINE	35
winter squash, pickled onion, hazelnut, gingerbread	
LITTLEST ACRE BEET SALAD.	V, GF 24
mustard greens, whipped ricotta, puffed buckwheat, elderflower vinaigrette	
SEARED HOKKAIDO SCALLOP.	GF 28
marinated fennel, cranberry beans, roasted seeds, saffron	

pasta

SQUASH RAVIOLI	34
Dungeness crab, pumpkin seed crumble, butter emulsion, malt	
RISOTTO	GF 30
mushroom, alpindon, chicken jus	
BOLOGNESE	36
bucatini, hazelnut, pecorino	

mains

CRISPY CABBAGE CROQUETTE	V, GF	38
braised cabbage, saffron beans, Piave Vecchio		
ROASTED BC LING COD	GF	48
salt baked celeriac, preserved horseradish, scallion, buerre blanc		
BC WILD SPRING SALMON	GF	52
roasted leeks, confit German potato, pickled mustard, salmon bisque		
PRIMROSE FARMS PORK CHOP	GF	46
manila clam, bokchoy, apricot		
FRASER VALLEY DUCK BREAST	GF	54
lentil, sunchoke, date purée, miso jus		

steaks

Steaks are served with salsa verde and bordelaise, and include choice of side

CHARCOAL GRILLED ALBERTA BEEF FLAT IRON	GF, 6 OZ	52
ALBERTA RAISED BEEF TENDERLOIN	GF, 7 OZ	67
AUSTRALIAN WAGYU BAVETTE	GF, 6 OZ	68
P.E.I. DRY AGED RIBEYE	GF, 12 OZ	MP

choice of side

ROOT VEGETABLE PÂVÉ piave gratin	GF, V	
KENNEBEC FRITES fancy sauce	GF, V	
FARM GREEN SALAD caramelized honey & spruce vinaigrette	GF, V	
SEASONAL VEGETABLES chef's selection	GF, V	+6
POTATOES COURTNEY duck fat rösti, pickled shallot ranch, chive	GF	+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

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

