

lunch prix fixe

to start

FEATURE SOUP ^{GF}
seasonal garnish

or

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

main

ROASTED BC LINGCOD ^{GF}
salt baked celeriac, horseradish, scallion, beurre blanc

or

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

or

ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES ^{7OZ, GF}
kennebec frites, salsa verde, bordelaise **+\$12**

dessert

CHOCOLATE OLIVE OIL CAKE ^{GF}
almond, espresso ice cream

or

FEATURE DESSERT
seasonal garnishes

PRIX FIXE45

starters

MILK BUNS V 4 PER GUEST
cultured butter, sea salt

WARM OLIVES GF, VG 12
garlic, orange, thyme

POTATOES COURTNEY GF 14
duck fat rösti, buttermilk ranch

FEATURE SOUP GF, VG 15
seasonal garnishes

FOIE GRAS TERRINE 35
winter squash, pickled onion, hazelnut, 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

SQUASH RAVIOLI 28
Dungeness crab, pumpkin seed crumble, butter emulsion, malt

RISOTTO V, GF 26
wild mushrooms, alpinon, roasted seeds

BOLOGNESE 32
bucatini, hazelnut, Pecorino

ADD MARINATED BURRATA GF 9

sandwiches

choice of soup, green salad or kennebec frites;

substitute side Potatoes Courtney +6

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, scallion, buerre blanc

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, bordelaise
substitute side Potatoes Courtney +6

sides

SIDE KENNEBEC FRITES & MAYO GF 6

SIDE FARM GREEN SALAD GF 6

SIDE FEATURE SOUP GF 8

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