

*lunch prix fixe*

*to start*

FEATURE SOUP <sup>GF</sup>

seasonal garnish

*or*

GREEN SALAD <sup>GF, V</sup>

caramelized honey & spruce vinaigrette

*main*

ROASTED BC LINGCOD <sup>GF</sup>

salt baked celeriac, horseradish, scallion, beurre blanc

*or*

POTATO CRUSTED CHICKEN BREAST <sup>GF</sup>

lentils, root vegetable fondant, date purée, caramelized miso jus

*or*

ALBERTA RAISED GRILLED FLAT IRON STEAK FRITES <sup>7OZ, GF</sup>

kennebec frites, salsa verde, bordelaise **+\$12**

*dessert*

CHOCOLATE OLIVE OIL CAKE <sup>GF</sup>

almond, espresso ice cream

*or*

FEATURE DESSERT

seasonal garnishes

PRIX FIXE .....45

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN

## starters

MILK BUNS . . . . . V 4 PER GUEST  
cultured butter, sea salt

WARM OLIVES . . . . . GF, VG 13  
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, sumac pumpkin seed

LITTLEST ACRE BEET SALAD . . . . . V, GF 22  
ricotta, buckwheat, elderflower vinaigrette

ROASTED VANCOUVER ISLAND CHICKEN SALAD . . . . . GF 27  
confit potato, yuzu vinaigrette, roasted seeds

## additions

ADD MARINATED BURRATA . . . . . GF 9

ADD CHICKEN BREAST . . . . . GF 10

ADD LING COD . . . . . GF 10

## pasta

RICOTTA AGNOLOTTI . . . . . V 32  
leek, preserved lemon, pistachio

RISOTTO . . . . . GF 30  
mushroom, comté, chicken jus

RABBIT CAVATELLI . . . . . 36  
tomato, caper, parsley

## *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

### ROASTED BC LINGCOD . . . . . GF 38

salt baked celeriac, preserved horseradish, scallion, beurre 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 . . . . . 6 OZ, 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

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## *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