

dine around 2025

lunch

\$45 PER PERSON || 11AM-130PM MONDAY TO FRIDAY

starter

KALE CAESAR SALAD ^{GF}
white anchovy, garlic vinaigrette, Reggiano,
chili, lemon

or

TURMERIC & MOREL VELOUTÉ ^{VG, GF}
chickpea & black bean fritter,
pickled onion, herb salad

main

OYSTER MUSHROOM RIGATONI ^V
nutritional yeast pesto, pecorino, fine herbs

suggested pairing:

Averill Creek 2021 Sense of Place, Pinot Gris, Cowichan Valley
Small Gods, 'Air & Angels' Magnolia Farmhouse Ale, Sidney

or

SLOW BAKED BC LING COD ^{GF}
olive oil confit potato salad, roasted squash,
pickled peppers, kosho coconut emulsion

suggested pairing:

Meyer Family 2022, Chardonnay, Okanagan Valley
Steel & Oak, 'Simple Things' Pilsner, New Westminster

or

CRISPY CHICKEN BREAST ^{GF}
Vancouver Island Farms chicken breast,
soy pickled mushrooms, fried rice, confit tomato,
hearty greens, savoury chicken jus

suggested pairing:

Meyer Family 2022, Pinot Noir, Okanagan Valley
Yellow Dog, 'Chase My Tail' Pale Ale, Port Moody

sweet

CITRON TART
crème fraiche

THE Courtney Room

GF = GLUTEN FREE

V = VEGETARIAN

VG = VEGAN