

dine around 2025

lunch

\$45 PER PERSON || 11AM-2:30PM 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

ROASTED BC LING COD ^{GF}

olive oil confit potato salad, roasted squash, pickled peppers, kosho coconut emulsion

suggested pairing:

Solvero 2022 Garnet Valley 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:

Averill Creek 2021 Island Time Pinot Noir, Cowichan 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