



COURTYARD
RESTAURANT

Seasonal Menu for Groups

Winter

*November 29th 2011
to April 9th 2012*

The Courtyard Restaurant is committed to culinary excellence and to using local and sustainable ingredients whenever possible. This commitment means our fine dining menu selections change seasonally allowing us to bring you the freshest local ingredients at their peak. We consult with our farmer and supplier partners in order to create innovative menus using organic and sustainable ingredients. Please view our current Seasonal Menu Selections Package for the menu items that apply to your booking.

Seasonal Menu Dates for 2012:

Winter – Begins November 29th

Spring – Begins April 10th

Summer – Begins June 5th

Fall – Begins September 18th



COURTYARD
RESTAURANT

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Winter Lunch Menus

Available between November 30th 2011 and April 10th 2012
11:00 am to 3:00 pm

Soup

- Roasted butternut squash soup with garlic maple syrup and crème fraiche

Salad

- Organic mixed lettuces, toasted pumpkin seeds, blueberries, ginger and maple emulsion

Appetizers

- **Fish cakes** – hot smoked salmon and ling cod cakes, celeriac remoulade, dill, lemon
- **Pear Salad** – pear, frisée, blue cheese, hazelnuts, raisins, fennel, dill cream vinaigrette
- **Smoked Duck** – smoked duck 'pastrami', kimchee, potato salad, granny smith apple, miso mustard
- **Tuna** – grilled tuna, lime tequila vinaigrette, hearts of palm, avocado, crispy rice, grapefruit
- **Soup** – Roasted butternut squash soup with garlic maple syrup and crème fraiche
- **Salad** – organic mixed lettuces, toasted pumpkin seeds, blueberries, ginger and maple emulsion

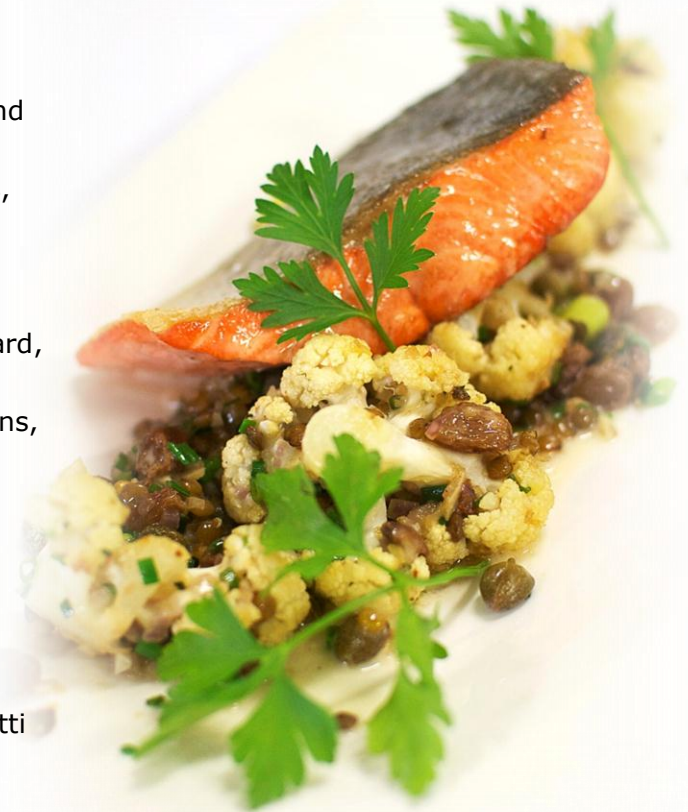


Winter Lunch Menu

Available between November 30th 2011 and April 10th 2012
11:00 am to 3:00 pm

Main Courses

- **Chicken** – roasted breast of chicken, lemon, truffle and thyme vinaigrette, celery root and potato purée, poached vegetables
- **Mushroom** – roasted mushrooms, poached egg, madeira, pine nuts, herb and garlic butter, cherry purée
- **Pasta** – goat cheese gnudi, zucchini, grilled pear, leeks, abalone mushrooms, brown butter, sage, toasted honey
- **Trout** – pan roasted rainbow trout, cauliflower, capers, raisins, lentils, leeks, yuzu vinaigrette
- **Steak** – 5 oz AAA strip loin steak, smoked butternut squash purée, swiss chard, roasted root vegetables, sassafras jus
- **Tuna** – grilled albacore tuna, smoked fingerling potato, tomatoes, green beans, black olives, lemon-thyme mayo (Add \$2)



Desserts

- **Chocolate** – flourless chocolate cake, cherry purée
- **Pot de crème** – grapefruit-vanilla bean pot de crème, pistachio-lemon biscotti
- **Maple** – maple sugar pie, vanilla bean ice cream
- **Fruit** – tropical fruit salad, lemongrass syrup, aloe vera sorbet

Winter Dinner Menu

Available between November 29th 2011 and April 9th, 2012
From 4:00 pm

Soup

- Roasted butternut squash soup with garlic maple syrup and crème fraiche

Salad

- Organic mixed lettuces, toasted pumpkin seeds, blueberries, ginger and maple emulsion

Appetizers

- **Fish cakes** – hot smoked salmon and ling cod cakes, celeriac remoulade, dill, lemon
- **Pear Salad** – pear, frisée, blue cheese, hazelnuts, raisins, fennel, dill cream vinaigrette
- **Smoked Duck** – smoked duck 'pastrami', kimchee, potato salad, granny smith apple, miso mustard, salt and vinegar chips
- **Tuna** – grilled tuna, lime tequila vinaigrette, hearts of palm, avocado, crispy rice, grapefruit
- **Mushroom** – roasted exotic mushrooms, Madeira, pine nuts, herb and garlic butter, cherry purée (Add \$2)
- **Soup** – Roasted butternut squash soup with garlic maple syrup and crème fraiche
- **Salad** – organic mixed lettuces, toasted pumpkin seeds, blueberries, ginger and maple emulsion



Winter Dinner Menu

Available between November 29th 2011 and April 9th, 2012
From 4:00 pm

Main Courses

- **Chicken** – roasted breast of chicken, black truffle, thyme, lemon, sunchokes, Brussels sprout, maitake mushrooms
- **Salmon** – pan seared line caught organic salmon, cauliflower, capers, raisins, lentils, leeks, yuzu vinaigrette
- **Ling Cod** – roasted line caught organic ling cod, beets, horseradish crème fraiche, balsamic 'caviar', borscht sauce, dill, potato rosti
- **Pork** – bourbon and spice glazed pork shoulder, braised cabbage, bacon and apple ragout, sorghum, mustard chutney
- **Steak** – 10 oz striploin steak, smoked butternut squash purée, swiss chard, roasted root vegetables, sassafras jus
- **Pasta** – goat cheese gnudi, zucchini, grilled pear, leeks, abalone mushrooms, brown butter, sage, toasted honey
- **Scallops** – seared Qualicum Bay sustainable scallops, cauliflower purée, sous-vide bacon, gremolata, broccoli, white beans (Add \$3)
- **Beef Tenderloin** – grilled beef tenderloin, béarnaise sauce, celery root and potato purée, poached vegetables (Add \$4)

Desserts

- **Chocolate** – flourless chocolate cake, coffee menthol ice cream, hazelnut butter, banana
- **Pot de crème** – grapefruit-vanilla bean pot de crème, cranberry strawberry jam, pistachio lemon biscotti
- **Maple** – maple sugar pie, vanilla bean ice cream, bourbon macerated raisins, caramelized apples
- **Cheesecake** – gorgonzola cheesecake, maple-braised pears, butterscotch, hazelnut praline
- **Cremeux** – chocolate cremeux, Guinness ice cream, peanut butter pudding, malted milk crisps, cherry purée
- **Fruit** – tropical fruit salad, lemongrass syrup, thai basil, aloe vera sorbet