

TEAHOUSE

IN STANLEY PARK

40TH ANNIVERSARY THREE COURSE MENU

Monday to Friday for lunch & dinner, until May 1st
\$40 per person

TO START

Teahouse Stuffed Mushrooms (GF)

Crab, shrimp, cream cheese

Carrot Soup (GF) (V)

Coriander crème fraîche

Teahouse Salad (GF) (V)

*Egg mimosa, cheese, croutons, tomato, carrots, capers,
tarragon vinaigrette, sliced almonds*

ENTRÉES

Fisherman's Stew (GF)

*Scallops, fish, shrimp, anise, pernod broth
+ Cedar Creek Pinot Gris, \$11.25*

Steak au Poivre (GF)

*6oz New York Striploin, fresh cracked pepper corns, cognac, cream
+ Rodney Strong Zinfandel \$14.50*

BC Salmon (Ocean Wise) (GF)

*Lois Lake Steelhead, tarragon butter sauce
+ Mission Hill Reserve Chardonnay, \$10.25*

ENHANCEMENTS + \$10

Sablefish (Ocean Wise)

*Seasonal vegetables, roasted fingerling potatoes, citrus beurre blanc
+ Liberty School Chardonnay \$13.50*

Rack of Lamb

*Grass fed, scalloped potatoes, broccolini, red wine demi-glace
+ Mission Hill Cabernet Merlot \$9.50*

Grilled Prawns + \$14 Sauteed Mushrooms + \$10

DESSERT

Crème Brûlée (GF)

Vanilla bean

Chocolate Mousse (GF)

Dark chocolate, candied pecan brittle

Baked Alaska

*Meringue, strawberry ice cream, chocolate cake
+ Mission Hill Riesling Icewine VQA, \$19*

(GF) Gluten Free

(Ocean Wise) Ocean Wise

(V) Vegetarian