

## HOUSEMADE DESSERTS

all desserts 10.5 each

### Chocolate Milano Cake

chocolate mascarpone mousse, almond wafer crust

### Lemon Tart

candied lemon

### Crème Brûlée <sup>GF</sup>

vanilla

### Raspberry Sorbet

locally made

### Teahouse Nanaimo Jar

a Vancouver Island classic, coconut cream, custard, chocolate ganache

x

x

# TEAHOUSE

IN STANLEY PARK

## R E S T A U R A N T

*Est. 1978*

## TO SHARE

### Teahouse Stuffed Mushrooms <sup>GF</sup>

crab, shrimp, cream cheese, 14.5

### Mussels <sup>GF</sup>

tomato, garlic, chorizo, corn, white wine sauce, 21

### Hummus <sup>V</sup>

sundried tomato & olive tapenade, warm naan, chili oil, crispy chickpeas 14

### Dungeness Crab Cake <sup>GF</sup>

pea tendrils, tobiko, pickled fennel, red pepper coulis, 19

### Cauliflower <sup>V</sup> <sup>GF</sup>

garlic butter, chimichurri, 10

### Roasted Mushrooms <sup>V</sup> <sup>GF</sup>

sauteed kale, mushrooms, shallots, garlic, butter, 10

### Brussel Sprouts <sup>GF</sup>

maple syrup, bacon, chili flakes, 10

### Roasted Baby Beets <sup>V</sup> <sup>GF</sup>

thyme, chive, orange, goat cheese, 12

x

x

## SOUPS & SALADS

**Soup of the day**, 10

### Caesar Salad

shaved grana padano, parmesan crostini, 12

### Teahouse Green Salad <sup>V</sup> <sup>GF</sup>

mixed greens, cherry tomatoes, carrots, radishes, sherry vinaigrette, 9.5

### Mediterranean Salad <sup>V</sup> <sup>GF</sup>

tomatoes, cucumbers, olives, red onions, red bell peppers, Okanagan goat feta, 16

### Niçoise Salad <sup>GF</sup>

seared rare albacore tuna, romaine, egg, green beans, potatoes, tomatoes, olives, pickled red onions, classic niçoise vinaigrette, 22

### Grilled Prawn & Burrata Panzanella Salad

burrata, tuscan bread, extra virgin olive oil, tomatoes, basil, 26

### Grilled Chicken Salad <sup>GF</sup>

fresh artisan lettuce, free range herb marinated chicken, radishes, sundried black cherries, chives, cucumbers, tarragon horseradish vinaigrette, 21

## TASTING BOARDS

### Antipasti <sup>V</sup>

hummus, marinated artichokes, marinated market vegetables, pesto bocconcini, warm naan, 25

### Charcuterie & Cheese

assorted seasonal cheese & charcuterie, grainy dijon mustard, pumpkin seeds, blueberry jam, almonds, cashews, pecan fruit crisps, 27

## ENTREES

### Local Salmon <sup>GF</sup>

herbed wild rice, lemon caper sauce, market vegetables, prepared medium unless otherwise requested, 29.5

### 6 oz Flat Iron Steak

fresh herbs, watercress salad, pomme frites, 25

### Wild Mushroom Ravioli <sup>V</sup>

arugula, housemade pesto, pine nuts, 22

### Brome Lake Duck Confit <sup>GF</sup>

red wine demi-glace, scalloped potatoes, broccolini, 31

### Teahouse Fish & Chips <sup>GF</sup>

tempura battered ling cod, housemade tartar sauce, pomme frites, 22

### Seared Rare Albacore Tuna <sup>GF</sup>

market vegetables, chimichurri sauce, herbed wild rice 32

### Caramelized Onion Omelette <sup>V</sup>

avocado, bell pepper, parmesan, hashbrowns, 21

### Fresh Halibut <sup>GF</sup>

in season, sourced locally, charred grape tomatoes, fingerling potatoes, roasted fennel, basil, thyme, rosemary, balsamic reduction, 38

### Smoked Salmon Pizza <sup>GF</sup>

smoked BC salmon, arugula, red onions, capers, orange crème fraiche, 19.5

### Margherita Pizza <sup>V</sup>

housemade roma tomato sauce, bocconcini, fresh basil, 16  
<sup>GF</sup> sub gluten-free flatbread, 4

### Salmon Burger <sup>GF</sup>

Lois Lake Steelhead filet, lettuce, tomatoes, red onions, housemade tartar sauce, pomme frites, 19

### Chef's Burger

Blue Goose organic grass-fed beef, aged cheddar, lettuce, red onions, housemade rosemary aioli, pomme frites, 19

+ crispy bacon, 3

+ 1/2 avocado, 3.5

<sup>GF</sup> sub gluten-free bun, 2