TEAHOUSE LUNCH PRIX-FIXE

\$49 per person Available Monday, Thursday & Friday at lunch

TO START

Teahouse Stuffed Mushrooms

crab, shrimp, cream cheese, arugula

Teahouse Salad

shaved carrots, pickled fennel, asparagus, watermelon radish, orange, citrus vinaigrette, toasted sunflower & pumpkin seeds

Soup of the Day

ask server for details

ENTRÉES

Steelhead Salmon

lois lake steelhead, roasted fingerling potatoes, ratatouille, chimichurri

Steak Frites

8oz prime New York striploin, thick cut frites, house-made compound butter, tomato & arugula salad

Wild Mushroom Ravioli 🕏

pesto, cherry tomatoes, arugula, shaved parmesan, pine nuts

ENHANCEMENTS +\$10

Brome Lake Duck Confit

truffled mushroom croquette, garden vegetables, fig demi-glace

Miso Glazed Sablefish

roasted fingerling potatoes, garden vegetables

DESSERT

Crème Brûlée @

vanilla

Lemon Tart

candied lemon, fresh berries









