# TEAHOUSE LUNCH PRIX-FIXE

\$55 per person Available Monday, Thursday & Friday at lunch

#### **TO START**

Teahouse Stuffed Mushrooms (3) (2) crab, shrimp, cream cheese, lemon emulsion, aruqula

**Teahouse Salad** ® shaved carrots, pickled fennel, asparagus, watermelon radish, segmented orange, citrus vinaigrette, sunflower & pumpkin seeds

Soup of the Day ask server for details

## ENTRÉES

Steelhead Salmon (#) © roasted fingerling potatoes, ratatouille, chimichurri

Brome Lake Duck Confit truffled mushroom croquette, garden vegetables, fig demi-glace

Wild Mushroom Ravioli ® pesto, arugula, pine nuts, cherry tomatoes

#### **ENHANCEMENTS +\$10**

### Steak Frites

6oz New York, thick cut frites, house-made compound butter, tomato & arugula salad

Sablefish (19) (19) lemon risotto cake, charred broccolini, lemon caper butter sauce

#### DESSERT

**Lemon Tart** candied lemon

### Torta Milano

light chocolate mascarpone mousse, almond wafer crust







