

TEAHOUSE

IN STANLEY PARK

DINNER FOR TWO

\$139 for two

available from 4:30pm (while quantities last)

TO START

Seafood Platter

poached chilled prawns, smoked salmon rosettes,
steamed mussels & clams, seared sesame albacore tuna,
cocktail sauce, fresh lemon

SUGGESTED WINE PAIRING: Poplar Grove Pinot Gris
\$13.75/ 6oz, \$20.50/ 9oz, \$55/ bottle

MAIN COURSE

12 oz New York Striploin
sliced to share, shrimp risotto, peppercorn demi-glace

Charred Broccolini

lemon, cracked chili, parmesan

Crab Dip

baked red crab & cream cheese mixture
with french baguette

SUGGESTED WINE PAIRING: Burrowing Owl Cabernet Franc
\$22/ 6oz, \$33/ 9oz, \$89/ bottle

DESSERT

Chocolate Milano Cake

light chocolate mascarpone mousse,
almond wafer crust, raspberry coulis

SUGGESTED WINE PAIRING: Wild Goose Late Harvest
Gewürztraminer \$11/ 2oz