TEAHOUSE LUNCH PRIX-FIXE

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

TO START

Teahouse Stuffed Mushrooms (3) Crab, shrimp, cream cheese, arugula

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

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

Sablefish 🖫 🖸

lemon risotto cake, charred broccolini, lemon caper butter sauce

DESSERT

Lemon Tart candied lemon

Torta Milano

light chocolate mascarpone mousse, almond wafer crust







