TEAHOUSE CHRISTMAS EVE MENU DECEMBER 24

\$72 per person, not including taxes and gratuities

Appetizer a choice of

Carrot Butternut Squash Soup parsnip chip

Teahouse Stuffed Mushrooms crab, shrimp, cream cheese

Harvest Salad baby kale, roasted beets & yams, crumbled feta, candied pecans, brussels sprouts, honey mustard vinaigrette

Main Course a choice of

Slow Roasted Prime Rib 10oz, potato purée, roasted vegetables, au jus, Yorkshire pudding

Roasted Turkey hand carved white & dark meat, potato purée, traditional stuffing, brussels sprouts, maple glazed yams, green beans

Crab Crusted Ling Cod lemon risotto cake, charred broccolini, lobster butter sauce

Butternut Squash Ravioli sage brown butter sauce, pine nuts, arugula, shaved parmesan

Dessert a choice of

Strawberry Bouche de Noel chantilly cream, fresh strawberries, sponge cake, mixed berry coulis

Opera Cake almond flour sponge cake, coffee syrup, ganache, coffee butter cream, chocolate glaze

Crème Brûlée vanilla

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