# TEAHOUSE LUNCH PRIX-FIXE

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

# TO START

## Teahouse Stuffed Mushrooms 🕞 Ю

crab, shrimp, cream cheese, lemon emulsion, arugula

#### Harvest Salad 🖤

baby kale, red beets, roasted yams, candied pecans, goat's cheese, glazed carrots, roasted fennel, crispy brussels sprouts

#### 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

GF Gluten Free

