AFTERNOON TEA

Served every day March & April
$45 per person
complimentary glass of champagne

TEA SANDWICHES

Duck prosciutto, honey lavender formage blanc, violet mustard, red watercress, marble rye

Spring pea hummus, buzz button, meyer lemon, everything cracker

Cucumber, sour cream, lemon, basil blossom, white bread

Smoked salmon, rose and orange blossom honey cream cheese, dill, whole grain croissant

Deviled eggs, pickled beet, fennel, blue viola

PASTRIES & SCONES

lemon poppy tea cakes • bitter chocolate tarts • hibiscus ginger cookies
honey rose cream puffs • lavender madelines
orange blossom scone • brandied apricot scone
lemon curd and devonshire cream

LEAVE TEAS

BELLEVUE BLEND
an exotic blend of black and ceylon tea leaves, infused with the sweet and sultry flavors of jasmine & rose

ENGLISH BREAKFAST / DECAF
blended true to the origin of “english breakfast” elegant, refined, mostly keemun with a hint of ceylon to sweeten

IMPERIAL EARL GREY / DECAF
a strong but refined blend of ceylon and china estate teas with just a hint of bergamot

ORGANIC VANILLA ROOIBOS / DECAF
sweet and musky cup laced with the seductive aroma of vanilla beans

MAD HATTERS
velvety combination of Sangria and Madagascar vanillas

CHAMOMILE FLOWERS
a tranquil and calming herbal infusion of sweet and fragrant golden chamomile blossoms harvested from the fertile plains of the nile valley in egypt. mild and sweet

TEA COCKTAILS

THE GIVING TEA
Matcha, mint, agave, lemon, Bulleit Bourbon
Club soda

HIBISCUS MARGARITA
Dried Hibiscus flowers | Hibiscus tea
lime, silver tequila, agave nectar

JUST PEACHY
Muddled peach, Bluecoat Gin
Prosecco, House made peach green tea lemonade

BEAUTIFUL MESS
Titos Vodka, Bellevue tea blend, pomegranate juice, fresh mint, honey

*Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. A 20% gratuity is added to all checks with parties of 6 or more.