AFTERNOON TEA

Served every Saturday and Sunday
from October 10th – November 25th
$45 per person

SANDWICHES

Green meadow farm Ham, Dijon, white cheddar, marble rye
Grilled vegetables, basil pesto, lavash
Shrimp salad, cucumber, chervil, preserved lemon
Smoked Salmon, wheat wrap, boursin lemon cream cheese
Deviled eggs, sweet potato, cinnamon, sage

PASTRIES & SCONES

Pumpkin spice scones, cranberry orange scones, Devonshire cream and maple pecan butter, French apple bourbon tarts, ginger snap cookies, salted caramel cream puffs, mixed nut tart, Double chocolate tea cakes

Served with a glass of sparkling wine

LOOSE LEAF TEAS

BELLEVUE BLEND
an exotic blend of black and ceylon tealeaves, 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

SUGAR PLUM FAIRY
whirls of creamy vanilla, ripe strawberry & a hint of plum are “en pointe” in this herbal treat.

ORGANIC PEAR TREE GREEN TEA
crisp and sweet, without a hint of asperity, perfumed with the essence of freshly plucked ripe pears.

HIBISCUS FLOWER
well known for its cooling effect on the body, when taken as an infusion, hibiscus flowers have a tangy citrus taste.

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