

AFTERNOON TEA

XIX
N I N E T E E N

\$45 PER PERSON
complimentary glass
of sparkling wine

TEA SANDWICHES

Bresaola, violet mustard, fontina cheese, country bread round

Grilled vegetable, lemon, thyme whipped riccotta, phyllo cup

Green Meadow's Farm ham, dijon mustard, aged white cheddar, marble rye

Roasted turkey, marmalade boursin cheese, spinach wrap pinwheel

Creole crab deviled egg

PASTRIES & SCONES

white chocolate raspberry tart • dark chocolate swirl cheesecake

chai shortbread cookie • banana walnut cookie

orange spiced madeline • lemon curd • devonshire cream

cranberry clementine scone • cinnamon scone

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

MAD HATTERS

velvety combination of Sangria and Madagascar vanillas

NUTCRACKER

a smooth and nutty blend of black tea, hazelnut, and vanilla flavors

NAMASTE / DECAF

blend of peppermint leaves and antioxidant-rich organic rooibos with a sweet creamy vanilla finish

TEA COCKTAILS

CLOVER CLUB 15

blue coat gin, lemon juice, egg white, raspberry syrup

TIPSY DAISY 15

bourbon, lemon juice, grapefruit bitters, chamomile

STRATFORD 75 15

gin, lemon, passion tea, blanc de blanc

THE BLONDE ON BROAD 15

vodka, elderflower, lemon juice, grapefruit juice

*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