



Fall Afternoon Tea

\$42 (Plus tax & gratuity)

September 1st - November 30th
Daily 12-4 pm Reservations Only
Unavailable on Thanksgiving Day



Pastries

Chocolate Financier

Rice Pudding with Salted Caramel

Key Lime Tart

Pumpkin Spice Cannoli



Tea Sandwiches

Roasted Chicken salad with chopped almonds, mayonnaise on white bread

Smoked Chilean Salmon with Dill cream cheese on Brown bread

English Cucumber with Cream cheese, mayonnaise on marble rye

Baked Ham and Cheese with Dijonnaise on brown bread

Egg salad with mayonnaise on marble rye



Scone

Cranberry Scone with Devonshire cream and strawberry jam



Add on Fall Mimosa

Sparkling Wine with Apple Cider

\$12 (Plus tax & gratuity)

Consuming raw or under cooked meat, eggs, poultry or seafood increases your risk
Of contracting a food borne illness, especially if you have certain medical conditions.





GREEN TEA

Organic Sencha

Finished with a light roast to develop a light pine aroma.

OOLONG TEA

Se Chung

Oolong means colorful variety and has characteristics of both green and black teas.

WHITE TEA

White Fujian

A lighter tasting alternative to green tea.

BLACK TEA

Orange Pekoe

Assam is one of the world's oldest teas. This tea is malty, sweet, and smooth.

Decaf English Breakfast

Our popular blend without the caffeine.

Classic Earl Grey

Named for the British Prime Minister in the 1830's, Earl Grey.

English Breakfast

One of the world's most popular black teas.

Mango

Black tea with citrus aromas from the hibiscus and rosebuds combined with the sweetness of mango.

Blackberry

Black tea infused with sweetly tart blackberries. Pleasantly sweet with a floral, fruity aroma.

INFUSIONS

Egyptian Chamomile

Calming, round and sweet, herbal Infusion made of dried flowers.

Rooibos

Naturally sweet and high in antioxidants.

Peppermint

Made from a blend of peppermint and spearmint leaves. Truly relaxing for your soul.

