Afternoon Tea Service

30 Per person

Harney & Sons Teas

Black Teas

Special Earl Grey Medium-bodied with Bergamot from Italy
Cinnamon Spice Cinnamon blend, orange peel & sweet cloves
Special English Breakfast Bright, full-bodied and invigorating
Decaffeinated Ceylon Sri Lanka with strong citrus notes

Green Teas

Green with Coconut, Lemongrass & Ginger
Bright & clean with Citrus and Ginkgo

Japanese Sencha
Delicate & clean Green

Tisane or Herbal Infusion Teas

Mint Verbena Refreshing flavor with subtle hints of lemon
Chamomile Strong & fresh body with a hint of green apples
Oolong Ti Quan Yin An intense mixture of butter and honey

Trio of Scones

Benton’s Ham & Aged Cheddar, Lemon-Cranberry, Currant
Served with Clotted Cream, Butter & Blueberry Jam

Seasonal English Tea Sandwiches and Accompaniment

Gravlax with Dill Cream Cheese on Pumpernickel, Egg Salad on Wheat Bread
Caviar, Cucumber, Butter Radish on Brioche, Chilled Yellow Gazpacho Shot

Pastry Chef Randy Eastman’s Sweets

Assorted Tea Tarts, Miniature Gateaux, French Macarons, Warm Financiers

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Add to Your Enjoyment

Glass of Prosecco, Tullia, Veneto Italy NV per person +10
Glass of Champagne, Robert Moncuit, Blanc De Blancs, France NV per person +20
Half-Bottle of Champagne, Robert Moncuit, Blanc De Blancs, France NV for the table +30