

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