

## AFTERNOON TEA

Served everyday March & April  
\$45 per person  
complimentary glass of champagne

### TEA SANDWICHES

Duck prosciutto, honey lavender fromage blanc, violet mustard, red watercress, marble rye

Spring pea hummus, buzz button, meyer lemon, everything cracker

Cucumber, sour cream, lemon, basil blossom, white bread

Smoked salmon, rose and orange blossom honey cream cheese, dill, whole grain croissant

Deviled eggs, pickled beet, fennel, blue viola

### PASTRIES & SCONES

lemon poppy tea cakes • bitter chocolate tarts • hibiscus ginger cookies  
honey rose cream puffs • lavender madelines  
orange blossom scone • brandied apricot scone  
lemon curd and devonshire cream

### 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

*organic vanilla rooibos / decaf*  
sweet and musky cup laced with the seductive aroma of vanilla beans

*mad hatters*  
velvety combination of Sangria and Madagascar vanillas

*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

### TEA COCKTAILS

*the giving tea*  
Matcha, mint, agave, lemon, Bulleit Bourbon  
Club soda

*hibiscus Margarita*  
Dried Hibiscus flowers/ Hibiscus tea  
lime, silver tequila, agave nectar

*Just peachy*  
Muddled peach, Bluecoat Gin  
Prosecco, House made peach green tea lemonade

*beautiful mess*  
Titos Vodka, Bellevue tea blend, pomegranate juice, fresh mint, honey

\*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