

# AFTERNOON TEA

XIX  
NINETEEN

\$45 PER PERSON  
complimentary glass  
of sparkling wine

## TEA SANDWICHES

Bresaola, violet mustard, fontina cheese, country bread round

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

Grilled vegetable, lemon, thyme whipped riccotta, phyllo cup

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

### MULLED SPICE

zesty orange and lemon peel are interspered with spicy tones of allspice, cinnamon, and cloves

### 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

### CLOVER CLUB 15

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

### STRATFORD 75 15

gin, lemon, passion tea, blanc de blanc

### TIPSY DAISY 15

bourbon, lemon juice, grapefruit bitters, chamomile

### 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