

# Afternoon Tea Summer 2017

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## Black Teas

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Black Currant: Naturally sweet, a rich black tea infused with black currants & blackberry leaves.

Bombay Chai: An invigorating blend of select Indian tea leaves blended with rich Imperial spices. Deep with the tingle of cardamom & clove.

Estate Darjeeling: A bright floral cup, delicious & fragrant.

Orchid Vanilla: Black tea with Madagascar vanilla & the taste of coconut.

Sweet Orange Spice: Fruity notes of citrus with a zing of cinnamon & hint of clove.

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## Green & White Teas

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Cherry Marzipan: The taste of sweet cherries & the depth of toasted almond.

Green Mango Peach (Org): Crisp green tea blended with honey bush, mango & peach for a fruity cup.

Jasmine Green: Prized, intoxicatingly fragrant, jasmine blossom green tea.

Tupelo Honey Fig: A summer medley of sweet figs & the taste of honey, with a hint of mint.

White Ambrosia: Rarest Pai Mu Tan white tea is a plucked in early spring from a special varietal tea bush called "chaicha". Blended with fragrant Madagascar vanilla & the tropical tease of coconut.

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## Herbal Infusions

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African Solstice: South African rooibos with wild berries, vanilla & rose petals. High in antioxidants nutty & naturally sweet flavor.

Swiss Apple: The taste of crisp apples, dark Alpine chocolate & cinnamon.

Wild Berry Hibiscus: Juicy berries, punctuated with aromatic hibiscus flower.

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## Tea Sandwiches

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Honey Chipotle Glazed Ham  
Avocado Cilantro Crema Aioli on Soft bread

Mama's Deviled Egg Salad  
Tiny tomatoes on Pumpernickel Bread

Shaved Roasted Chicken  
Lemon & lime Zest Aioli & Micro Cilantro

Mint & Garlic Hummus  
Grilled Zucchini & Roasted Cherry Tomatoes

Smoked Salmon & Shaved Cucumber  
Chive & Caper Cream Cheese on brioche

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## Desserts

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Blackberry White Cheesecake

Fresh Fruit Tart

Coconut Cream Tart

Oven Roasted Pineapple over Cup Custard

Kiwi White Chocolate Mousse Cup

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## Pastry Selections

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Pistachio Apricot Sable Cookie

White Chocolate Kumquat Scones

Served with Devonshire Clotted Cream, Lemon Curd  
Apricot & Raspberry Preserves

\*We are required to inform patrons that foods cooked to order including protein, eggs, fish & poultry may increase your risk of food borne illness