



## TEA MENU

\$75 PER PERSON

SELECTION OF TEAS AND A CHAMPAGNE TOAST

\$95 PER PERSON

SELECTION OF TEAS AND FREE FLOWING CHAMPAGNE

### TEA SELECTION

An assortment of world class Tea Leaves Teas;  
Please select one varietal per person

#### MATCHA

TENCHA MATCHA

#### GREEN TEA

IMPERIAL GREEN

FLORAL JASMINE

#### BLACK TEA

LAVENDER EARL GREY

ORGANIC ENGLISH BREAKFAST

## PROPER TEA

### TEA SANDWICH

SMOKED ALBACORE

Preserved Lemon | Marcona Almond | Salmon Roe | Pickled Fresno Chile | Turmeric Date Bread

ORGANIC CHICKEN SALAD

Thomcord Grape | Tarragon | Charcoal Apricot Bread

JAPANESE EGG SALAD

Quail Egg | Organic Avocado | Chive | Milk Bread

BEETROOT TARTLET

Herbs de Provence Goat Cheese | Pistachio Powder

PERSIAN CUCUMBER

Herbed Cream Cheese | Pink Peppercorn Aioli | Brioche

### SCONES & JAMS

DRAKE FARM'S AGED GOAT CHEESE & CHIVE SCONE

Served with Devonshire Cream, Lemon Curd & Seasonal Farmers Market Jam

### SWEETS

RASPBERRY MACARON

LEMON MERENGUE TART

VANILLA BEAN CANELE

VALRHONA CHOCOLATE PROFITEROLE

VANILLA MERENGUE