

Afternoon Tea

TEA SELECTION

An assortment of organic loose leaf teas by Tea Leaves

THUNDERBOLT DARJEELING

LOGLIFE GREEN

LAVENDER EARL GREY

ENGLISH BREAKFAST

SHANGHAI ROSE

TENCHI MATCHA

EMPEROR'S JASMINE

\$100 per person

selection of teas and a glass of bubbles

\$140 per person

selection of teas and free-flowing bubbles

SCONES & JAMS

GRUYÈRE & CARAMELIZED ONION SCONE VG

Gruyère cheese folded with caramelized onions

ORGANIC MAPLE-OAT SCONE VG

Organic oat scone made with Vermont maple syrup & topped with Maldon Sea salt

SAVORY

DUCK CONFIT

Ficelle baguette with duck rilette & fig mostarda

APPLE SQUASH CROSTINI VG

Pumpernickel toast with pumpkin pesto, burrata, apples, & candied pepitas

CARAMELIZED FENNEL TOAST VG

Caramelized fennel on rye toast with rosemary & fermented honey

BUTTER POACHED LOBSTER ROLL

Poached lobster on mini brioche roll with tarragon aioli

EVERYTHING BAGEL CONE

Brick dough cone filled with dill cream cheese & salmon roe topped with furikake

SWEETS

HACHIYA PERSIMMON PUDDING VG

Topped with clotted cream & fresh Fuyu persimmon

MEMBRILLO BAR VG

Quince bar topped with powdered sugar & candied lemon peel

SPICED CHOCOLATE POT DE CRÈME VG GF

Dark chocolate infused with fall spices, topped with basil-cured egg yolk & candied pear flakes

STICKY RICE & GUAVA VG GF

Coconut sticky rice topped with guava compote, cream cheese Chantilly, & Marcona almonds

CAJETA COOKIE VG

Soft cookie filled with goat milk cajeta, topped with powdered sugar & pine pollen

(V) VEGAN (GF) GLUTEN FREE (VG) VEGETARIAN (DF) DAIRY FREE (RF) RAW FOOD (N) CONTAINS NUTS

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues. Some foods and beverages served here may contain trace elements found naturally in the environment, which are known to the State of California to cause cancer or reproductive harm. Learn more at www.P65Warnings.ca.gov.