



Tea Service

SAVORY

English Cucumber on Herbed cream cheese on Sourdough

Mango chutney chicken salad in lettuce wrap

Fromage et jambon on brioche

Truffled Egg Salad on White bread

Paired with oolong tea

SCONES

Blueberry

Cranberry and Orange

seasonal preserves & English double cream

TEA CAKES & PASTRIES

Chefs seasonal selection of petite fours

3 Offerings

Paired With black tea

\$80 PER PERSON





Tea Service

SAVORY

English Cucumber on Herbed cream cheese on Sourdough

Mango chutney chicken salad in lettuce wrap

Truffled Egg Salad on White

Paired with oolong tea

SCONES

Blueberry Scone

seasonal preserves & English double cream

TEA CAKES & PASTRIES

Chefs seasonal selection of petite fours

2 Offerings

Paired with black tea

\$60 PER PERSON

CAVIAR

Enhancements (require one week notice)

Two Tone Osetra \$250 Per Ounce

Platinum Osetra \$150 Per Ounce

Gold Osetra \$180 Per Ounce

Granduer Osetra \$200 Per Ounce

Served with blini and traditional accoutrements



Cocktails

GIN TIME

Empress Gin, Limoncello, Lemon Juice, Lavendar Syrup,
Earl Gray Syrup, Angostrua Bitters, Fee Foam

HIGH TEA

Mezcal, Lime, Agave, Pacific Coast Mint, Lemon Basil Cantrip float

GRAND OLE ENGLISH BREAKFAST

Grand Marnier, Framboise, Lemon Juice, Honey, English Breakfast

IRISH GOODBYE

Proper 12 Irish Whiskey, Honey, Lime Juice,
Darjeeling Loose Leaf Tea

COUNT OF MALTA

Sailor Jerry, Limoncello, Honey, Mint, Peach Tea

\$25 PER ORDER

CHAMPAGNE

Veuve Clicquot, Champagne
Champagne, France — \$100 — 3L \$775

Veuve Clicquot, Brut Rose |
Champagne, France — \$175

Dom Perignon, Champagne | Champagne, France — \$450

Moet Imperial, Champagne |
Champagne, France — \$125 — 3L \$825

Krug, Champagne |
Reims, France — \$300

