



Sparkling

Baron de Seillac Brut Rosé **\$7.50 glass / \$23 bottle**
Dry with enticing fruit flavors and a fine mousse.

White

Vallee des Rois Touraine Sauvignon Blanc **\$7.50 glass / \$22 bottle**
The classic tropical fruit flavors and high acidity of this wine from the Loire Valley in France make it a great food wine.

Veiga Naum Albarino **\$8.50 glass / \$25 bottle**
Fruit and floral aromas on the nose with a maritime influence from the sea mists of Rias Baixas.

Carson Scott Chardonnay **\$7.50 glass / \$20 bottle**
Complex aromas of vanilla, pineapple, and nutmeg.

LXSIR Grande Reserve White (Lebanon) **\$38 bottle**
60% Viognier, 25% Sauvignon Blanc, 15% Chardonnay. A full-bodied white wine with surprising depth and elegance. Enticing aromas of flowers, peach, and citrus. Beautiful grapefruit and tropical fruit flavors that transition to a long and smooth finish with a silky mouthfeel.

Red

Château de Trousse Bordeaux **\$7.50 glass / \$22 bottle**
Aromas of cherries and raspberries, full-bodied, elegant structure, and silky tannins.

Kjona Columbia Valley Estates Cuvee **\$8.50 glass / \$24 bottle**
A rich blend that provides a mouthful of rich dark cherry fruit, spice & toasty oak.

Kauzo Malbec+Syráh **\$8.00 glass / \$23 bottle**
Full bodied and generous, with a dark fruit concentration and rich cocoa tones.

Longvale Lodi Zinfandel **\$8.00 glass / \$23 bottle**
Opulent strawberry jam aromas and blackberry syrup flavors.

Now Presenting Red Blend **\$8.50 glass / \$25 bottle**
Rich aromas of blueberry and vanilla. Intense blackcurrant and cinnamon flavors.

Mont Reaga La Espera (Spain) **\$33 bottle**
70% Cabernet Sauvignon, 30% Merlot. Mellow, long, and well balanced. Presents a deep, rich nose with an herb and spice bouquet complementing fruit flavors accented with notes of cocoa and coffee. With 18 months aging in French and American oak, this wine has a beautiful rich, rounded complexity.

LXSIR Grande Reserve Red (Lebanon) **\$50 bottle**
61% Syrah, 39% Cabernet Sauvignon. Rich and mouth-filling with soft, structuring tannins. Aromas of blackberry, cranberry, and rosemary. Bright red plum and cherry flavors followed by a spice, date, and chocolate finish that is distinctively Lebanese.

Marcelo Pelleriti Grand Reserve (Argentina) **\$47 bottle**
70% Malbec, 20% Petit Verdot, 10% Cabernet Franc. This is a superb, balanced blend, well-oaked and powerful, with great fruit. The nose is aromatic, with scents of black and red berries mixed with flowers. Full bodied, with silky tannins and a long, refined finish.

Sangria, Mimosa, Bellini, Sherry \$7.50 Beer by the bottle \$6

May we start with tea.....

By the cup (1-2 cups) small pot	\$2.95
By the pot (5-6 cups) large pot	7.00

Our Tea Selections

White Tea (caffeine free) (steep 5 minutes)

- Dragon Fruit** – a blend with pomegranate, kiwi, raspberry & dragon fruit
- Vanilla Bergamot** – a soft floral blend of vanilla & bergamot
- Mango Pear** – bits of mango, pear and marigold blossoms
- White Grape** – currants, rose hip, mallow & cornflower blossoms

Black Teas (steep 4 minutes)

- Ceylon Star** - Sri Lanka makes a classic flavor that is smooth and crisp
- Ceylon Star** – decaffeinated version of the above
- Earl Grey** - bergamot aroma and flavor are crisp on premium Ceylon
- English Breakfast** - traditional blend
- Spicy Chai** – aniseed, cinnamon, ginger, peppercorns, cloves, chicory roots
- Lapsang Souchong** – black Chinese tea with a sharp smoky note
- Darjeeling** – Himalayan Blend with soft amber and nutmeg note
- Persimmon** – superior Ceylon w/ sharon fruit known as “Fruit of the Gods”
- Blackberry Maple** – dried blackberries, blackberry leaves and brittle pieces
- Salty Caramel** – smooth melted caramel enriched with a hint of salt
- Gingerbread Parfait** – sweet gingerbread, vanilla and fruity mandarins
- Santa Berry** – sweet & tangy berries, vanilla & eggnog flavorings
- Irish Morning** – wild strawberry leaves, orange-red safflower, coconut
- Pomelo & Basil** – pomelo cubes (sweet grapefruit), orange peel & basil
- Chocolate Truffle** – cocoa, chocolate bits, coconut shreds
- Ginger Truffle** – candied ginger, dark chocolate, almonds, pink peppercorns

Green Teas (steep 3 minutes)

- Ginger Peach** – spicy ginger, sweet peaches, marigold blossoms, chamomile
- Genmaicha** - Japanese green has a surprise inside: toasted rice
- Jasmine Green** - naturally scented by jasmine blooms
- Sencha** – decaffeinated bold Japanese tea
- Japanese Cherry Blossom** - aromatic, pink cherry blossoms and Sencha
- Winter Pine** – almond, orange, safflower and pink peppercorns
- Berry & Fig** – fig, peony, blackberries, raspberries and strawberries
- Kombucha Plum** – Kombucha powder, berries, plum, lemon grass

Herbal & South African Rooibos Teas (caffeine free) (steep 5 minutes)

- Almond Biscotti** – almond, apple, hibiscus blooms and cinnamon
- Tiramisu** - chocolate, caramel bits and (gasp!) whole coffee beans
- Berry Kisses** – candied apple, strawberry, pear & hibiscus blossoms
- Dreamy Tuscany** – lavender, rose, blackberry leaves, and orange blossom
- Winter Solstice** – caramelized pomegranate, orange, apple & cinnamon
- Egyptian Chamomile** - flower heads of finest chamomile
- Lucky Lemon** – lemongrass, lemon peel, apple, ginger and licorice root
- Orange Creamsicle** – SAR, curls of orange rind & dried yogurt pieces
- Chocolate Mint** – SAR, cinnamon, cocoa, aniseed and peppermint
- Sweet Sin** – SAR, raspberry, rose, vanilla and cocoa
- Pineapple & Mint** – pineapple, cucumber, peppermint & lemon
- Peaches & Cream** – apple, peaches, pineapple, tangerine & vanilla
- Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee** \$2.95

February High Tea

Turkey Bacon Sandwich **11.95**

Oat bread, sliced deli roasted turkey, bacon, muenster cheese, red onion jam and greens, served with kettle chips or orzo feta salad

Poppysseed Chicken Sandwich **11.95**

Chicken breast salad stuffed croissant with poppyseeds, tarragon, green grapes and slivered almonds, served with kettle chips or orzo feta salad

Chocolate, Berry & Brie Melt Sandwich **9.95**

Butter bread with melted chocolate, berries and brie, served with kettle chips or orzo feta salad

Beet & Goat Cheese Sandwich **9.95**

White bread, slathered with a beet and goat cheese spread, served with kettle chips or orzo feta salad

Strawberry & Kivi Salad **9.95**

A bed of arugula topped with strawberries, kivi, sugared pecans, blue cheese and green onion, tossed with an Italian vinaigrette dressing, served with a warm rosemary parmesan scone

Blackberry & Blood Orange Salad **9.95**

Mixed greens with blackberries, blood orange sections, feta cheese, shallots and walnuts, laced with a ranch dressing, served with a warm rosemary parmesan scone

Beet & Avocado Salad **9.95**

Spinach greens with marinated beets, avocado slices, goat cheese, pistachios and red onion, drizzled with country French dressing, served with a warm rosemary parmesan scone

Wild Mushroom Bisque & Scone **8.95**

A bowl of flavorful wild mushroom bisque topped with chives and house made croutons, served with a warm rosemary parmesan scone.

Arugula, Lemon & Gruyere Quiche **9.95**

A delicious slice of quiche stuffed with sautéed arugula, lemon zest and Gruyere cheese, served with a warm rosemary & parmesan scone

Tickle Your Fancy **10.00**

A perfect choice for someone that wants to try a couple of things-pick 2 choices from our quiche, soup, salad and sandwich offerings. Served in half sizes. No side included.

February Afternoon Tea

(titled as such but may be ordered at any time)

The Duchess

\$26pp

The formal "Duchess of Bedford" style of afternoon tea, served on a 3-tiered cake stand. The lower tier is layered with the 4 different savory tea sandwiches listed under "High Tea." The middle tier has a strawberry & cream scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include praline cones, petite raspberry glazed donut, bourbon brown butter cake and petite four. Includes large pot of tea. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches and a strawberry & cream scone served with lemon curd and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier

16.00

An assortment of 12 delectable choices of sample size "sweets" made up of scones and desserts. Perfect for sharing with a few friends as a snack or dessert after High Tea.

Tea & Scones

12.00

Just enough to tide one over for their evening meal; a large pot of tea and 2 scones – 1 savory and 1 sweet.

Starters, Desserts & Singles

Cup of soup	3.00
Kettle Chips	1.95
Scone w/cream & curd	3.95
Bourbon Brown Butter Cake	4.95
Praline Cones	3.95
Petite Raspberry Glazed Donuts	3.95
Petit Fours (2)	3.95
Dessert sampling (4 small tasties listed above)	5.95

Children's Menu

The Bumblebee

12.00pp

Under 12 years old only please. A smaller version of The Duchess with strawberry cream cheese, chocolate spread & berry jam, peanut butter & banana sandwiches plus a petit fours sampling. Includes beverage. No splitting please.

Sandwich and side

6.95

Choose from one of our sandwiches above or perhaps a grilled cheese plus either chips or fruit.