



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.

Vaiven Blanco de Tempranillo

\$26 bottle

Vaiven is produced by quickly removing the skins from the juice after the grapes have been pressed. The resulting wine has a fresh and floral bouquet mixed with red berries aromas. It is gentle and tasty with good acidity and full body.

Red

Château de Trousse Bordeaux

\$7.50 glass / \$22 bottle

Aromas of cherries and raspberries, full-bodied, elegant structure, and silky tannins.

Kiona 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+Syrah

\$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.

Isabella Bobal 2016

\$7.50 glass / \$22 bottle

Dark red fruits with hints and strawberry and raspberry balanced by smooth toast notes and spicy licorice. Tasty and fruity with well-rounded tannins and a light touch of smoky, toasty vanilla.

Sunset Red

\$28 bottle

Elegant structure with soft tannins and savory spice notes. The lingering finish echoes the wine's ripe black fruit aromas with notes of lively blueberry and dark chocolate throughout. Enjoy with hoisin ribs, roasted parsnips and good friends. Malbec, Zinfandel, Merlot, and Syrah

Carson Scott Pinot Noir

\$28 bottle

Nuanced Pinot aromas of raspberry and cola lead to a luxuriant, rich mouthfeel and flavors of black cherry, licorice, and subtle oaky vanilla. The finish is long and complex with hints of mushroom and clove alongside focused acidity and well-integrated tannins.

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 (light caffeine) (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 (full caffeine) (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 with 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

Red Vineyard Peach – sweet peach, strawberry and tangerine pieces

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

Violet/Macaron – violet flowers, almonds- nutty, floral and sweet

South Sea Magic - rose blossoms, sunflower blossoms, cornflower blossoms

Green Teas (medium caffeine) (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

Chocolate Truffle – SAR, cocoa, chocolate bits, coconut shreds

Rosemary & Mint – rosemary leaves, peppermint, rose buds, eucalyptus

Strawberry Macaroon - fruity strawberries, creamy nuances and light, nutty notes

Ginger Dream – spicy ginger, apple, lemon, licorice and rose petals

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$2.95

September High Tea

Turkey & Tomato Peach Jam Sandwich 11.95

Oat bread, sliced turkey, mozzarella cheese, peach & roasted tomato jam topped with arugula, served with kettle chips or pasta salad

Rosemary Chicken Salad Sandwich 11.95

A buttery croissant stuffed with rosemary chicken salad, green onion, smoked almonds and celery, served with kettle chips or pasta salad

Plum Chutney & Blue Cheese Melt 9.95

Butter bread layered with plum chutney and blue cheese, all melted together, served with kettle chips or pasta salad

Goat Cheese Pecan Sandwich 9.95

White with a red pepper jelly & a creamed goat cheese spread with pecans, served with kettle chips or pasta salad

Raspberry Pear Spinach Salad 9.95

Spinach greens with raspberries, pear, goat cheese, green onion & candied pecans, drizzled with a raspberry vinaigrette dressing, served with a warm sage parmesan scone

Roasted Red Pepper & Artichoke Salad 9.95

Romaine greens, roasted red peppers, marinated artichokes, red onion & peppered pine nuts dressed with a smoked black pepper Caesar dressing, served with a warm sage parmesan scone

Apple & Grape Salad 9.95

Mixed greens, honey crisp apple, grapes, blue cheese and smoked almonds, laced with a honey balsamic vinaigrette, served with a warm sage parmesan scone

Chilled Red Pepper Soup & Scone 8.95

A bowl of our yummy chilled roasted red pepper soup topped with parsley and parmesan crisps, served with a warm sage parmesan scone

Mushroom & Spinach Quiche 9.95

A delicious slice of quiche stuffed with mushrooms, spinach, feta and thyme, served with a warm sage 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.

Add Protein to any salad Chicken \$4.00 Salmon \$6.00

Please alert your server of any allergies you may have

*We sell all our loose-leaf tea for your enjoyment at home
\$5 bag = approximately 20 cups*

September 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 on the opposite page under "High Tea." The middle tier has a pear & honey scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include French apple cake, peach raspberry champagne thumbprint, mini coconut cupcake and petite four. Includes large pot of tea or two small. No splitting please.

The Hummingbird

18pp

This version has only 2 tiers and features the savory tea sandwiches on opposite page under "High Tea" and a pear & honey 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

<i>Cup of soup</i>	3.00
<i>Kettle Chips</i>	1.95
<i>Scone w/cream & curd</i>	3.95
<i>French Apple Cake</i>	4.95
<i>Peach Raspberry Thumbprints</i>	3.95
<i>Mini Coconut Cupcakes</i>	3.95
<i>Petit Fours (2)</i>	3.95
<i>Dessert sampling (4 small tasties listed above)</i>	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.