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## Sparkling

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### **Baron de Seillac Brut Rosé**

**\$7.50 glass / \$23 bottle**

*Dry with enticing fruit flavors and a fine mousse.*

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## White

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### **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.*

### **Galerno Verdejo**

**\$8.50 glass / \$25 bottle**

*Fruity citrus aromas with notes of tropical flowers that carry over to the palate*

### **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.*

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## Red

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### **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 & Cabernet Blend**

**\$8.00 glass / \$23 bottle**

*Big, bold and concentrated. Blackberries, dark cherries, rich chocolate.*

### **Burnside Road Sonoma Zinfandel**

**\$8.50 glass / \$23 bottle**

*Rich and vibrant dark fruit flavors laced with cinnamon and subtle vanilla*

### **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 oak 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 (decaf avail)

**Earl Grey** - bergamot aroma and flavor are crisp on premium Ceylon

**English Breakfast** - traditional blend

**Chocolate Truffle** – melted creamy sweet chocolate, dash of cream & coconut

**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

**Blackberry Maple** – dried blackberries, blackberry leaves and brittle pieces

**Orange Cookie** – apple, cinnamon, orange slices, cardamom, pink pepper, cloves

**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

**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

**Melon & Citrus** – blue pea flowers, pomelo, lemongrass & watermelon flakes

**Japanese Cherry Blossom** - aromatic, pink cherry blossoms and Sencha

**Winter Pine** – almond, orange, safflower and pink peppercorns

**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

**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

**Raspberry Swirl** – raspberries, hibiscus, ginger, cinnamon, currants, blueberries

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee

\$2.95

## February High Tea

### **Turkey & Chocolate Bacon Sandwich** 11.95

*Grain bread, cracked black pepper turkey, smoked gouda, chocolate dipped bacon & shallot aioli, topped with arugula, served with root chips or marinated beets*

### **Winter Chicken Salad Sandwich** 11.95

*A buttery croissant stuffed with chicken salad, cranberries, almonds, celery, green onion & Herb de Provence, served with root chips or marinated beets*

### **Pear & Havarti Melt** 9.95

*Butter bread layered with pear slices, Dijon mustard & Havarti cheese, all melted together, served with root chips or marinated beets*

### **Date & Blue Cheese Sandwich** 9.95

*Brown sugar cinnamon bread with a cream & blue cheese spread, dates and toasted walnuts, served with root chips or marinated beets*

### **Strawberry & Mandarin Salad** 9.95

*Mixed greens with strawberries, mandarin segments, green onion, sugared pecans & feta cheese, drizzled with a poppy seed dressing, served with a warm cheddar & chive scone*

### **Beet & Avocado Salad** 9.95

*Arugula greens, marinated beets, avocado, red onion, goat cheese & pistachios, lined with balsamic fig dressing, served with a warm cheddar & chive scone*

### **Bourbon Roasted Pear Salad** 9.95

*Baby spinach, bourbon roasted pears, cranberries, blue cheese & candied walnuts, laced with smoked black pepper dressing, served with a warm cheddar & chive scone*

### **Cauliflower Leek Soup & Scone** 8.95

*A bowl of our creamy cauliflower and leek soup, topped with sour cream & cheddar cheese, served with a warm cheddar & chive scone*

### **Broccoli-Gruyere Quiche** 9.95

*A delicious slice of quiche stuffed with broccoli, Gruyere cheese, onion, thyme & roasted red pepper, served with a warm cheddar & chive 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*

## 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 on the opposite page under "High Tea." The middle tier has a strawberry orange blossom scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert samplings to include amaretto cheesecake, cream puff, chocolate raspberry tart 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 strawberry orange blossom 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**

<b>Cup of soup</b>	<b>3.00</b>
<b>Kettle Chips</b>	<b>1.95</b>
<b>Scone, sweet or savory</b>	<b>3.95</b>
<b>White Chocolate Amaretto Cheesecake</b>	<b>4.95</b>
<b>Cream Puff w/Pistachio Filling</b>	<b>3.95</b>
<b>Chocolate Raspberry Truffle Tart</b>	<b>3.95</b>
<b>Petit Fours (2)</b>	<b>4.95</b>
<b>Dessert sampling (4 small tasties listed above)</b>	<b>5.95</b>

## **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 & fluff 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.*