

Libations

Baron de Seillac Brut Rosé \$9.00 glass/\$28 bottle

Dry with enticing fruit flavors and a fine mousse.

White
Vallee des Rois Touraine Sauvignon Blanc \$9.00 glass/\$28 bottle

The classic tropical fruit flavors and high acidity of this wine from the Loire Valley in France make it a great food wine.

Santa Cristina Pinot Grigo

\$9.00 glass/\$28bottle

Fruity aromas with notes of pineapple, citrus peel & green apple

Carson Scott Chardonnay

\$9.00 glass/\$27 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.

Red

Château Les Tours de Bayard Montagne

\$12.00glass/\$38bottle

Ripe and rich, aromas of dark plums, black fruit, chocolate and spice

Kiona Columbia Valley Estates Cuvee

\$10.50glass/\$32 bottle

A rich blend that provides a mouthful of cherry fruit, spice ${\mathfrak C}$ oak.

Mont Reaga Tempo Blend

\$10.00 glass/\$30 bottle

Big, bold and earthy. Berries, oak accents, notes of paprika, licorice and thyme.

Burnside Road Sonoma Zinfandel

\$11.00 glass/\$34 bottle

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

McManus Merlot

\$9.00 glass/\$27 bottle

From the Lodi Valley, 5 generations of perfection, full bodied depth of blackberry, vanilla cream with a toasty finish

Grand Barossa Shiraz

\$9.50 glass/\$28 bottle

A deep complex Australian wine from the Chateau Tanunda - with blackberry, plum, black pepper and oak

Toscana 2014 \$26 bottle

Oak aged Tuscan red wine, 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot. Complex aromas of crushed berries, cherries and hints of tobacco. Full bodied with a long finish.

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.

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, oak & vanilla.

Mimosa, Bellini, Sherry \$8.50 Beer \$6 Tea Toddy or Martinis \$12

We sell all our loose-leaf tea for your enjoyment at home

May we start with tea.....

\$3.95

By the cup (1-2 cups) small pot

By the pot (5-6 cups) large pot 7.00 White Tea (light caffeine) (steep 5 minutes) Dragon Fruit – pomegranate, kiwi, raspberry & dragon fruit White Grape - currants, rose hip, mallow & cornflower Mango Pear – delicate white peony with bits of mango & pear Black Teas (most full caffeine, see decaf) (steep 4 minutes) Ceylon Star - Sri Lanka makes a classic flavor (decaf avail) Earl Grey – crisp bergamot aroma and flavor on Ceylon English Breakfast - traditional blend Chocolate Truffle - sweet chocolate, dash of cream I coconut Spicy Chai - aniseed, cinnamon, ginger, peppercorns, cloves Lapsang Souchong - black Chinese tea with a smoky note Darjeeling - Himalayan Blend with soft amber and nutmeg Blackberry Maple – dried blackberries & leaves and brittle Apricot Delight – apricot, mango, marigold blossoms Salty Caramel – smooth melted salty caramel Red Vineyard Peach – sweet peach, strawberry and tangerine Raspberry Aronia – raspberry pieces, pomegranate, rose (decaf) Irish Morning – wild strawberry leaves, safflower, coconut Violet/Macaron - violet flowers & almonds Green Teas & Yerba Mate (medium caffeine) (steep 3 minutes) Ginger Peach - ginger, sweet peaches, marigold, chamomile Genmaicha - Japanese green has a surprise inside: toasted rice Jasmine Green - naturally scented by jasmine blooms Sencha - decaffeinated bold Japanese tea Melon & Citrus - pea flowers, pomelo, lemon, watermelon Mate & Melon – apple, melon, watermelon, carrot, blackberry Japanese Cherry Blossom - aromatic, pink cherry blossoms Formosa Oolong - Taiwanese, flowery and spicy Blueberry Blossom - blueberry & raspberry leaves, violet <u>Herbal & South African Rooibos</u> (caffeine free) (steep 5+ min) Almond Biscotti – almond, apple, hibiscus blooms & cinnamon Salted Caramel Apple - apple, ginger, brittle, pearl salt Ginger Strawberry Punch - ginger, tart apple, strawberries Berry Kisses – candied apple, strawberry, pear & hibiscus Summer Solstice – hibiscus, berries, orange, apple, rose Strawberry Peaches – (SAR) strawberry, peach, lime, apple Candied Orange – orange, tangerine, carrot, clove, mistletoe Egyptian Chamomile - flower heads of finest chamomile Sweet Sin – SAR, raspberry, rose, vanilla and cocoa **Peaches & Cream** – peaches, pineapple, tangerine & vanilla Rosemary & Mint – rosemary leaves, mint, rose, eucalyptus Strawberry Macaroon - strawberries, creamy with nutty notes Ginger Dream - spicy ginger, apple, lemon, licorice and rose Tumeric Cocoa – turmeric, cocoa peel, ginger root I vanilla Raspberry Swirl – berries, hibiscus, ginger, cinnamon, currants Raspberry Pomegranate – pineapple, raspberry, arils, raspberry Lemon Tart – lemon, orange, apple, blackberry leaves

June High Tea

Roast Beef & Horseradish Aioli Sandwich

12.95

Oat bread, sliced roast beef, horseradish aioli, provolone & greens, served with kettle chips or sautéed snow pea salad

Tuna & Chick Pea Salad Sandwich

12.95

A buttery croissant stuffed with tuna salad, chick peas, capers, lemon zest, dill $\mathscr Q$ pea shoots, served with kettle chips or sautéed snow pea salad

Strawberry Balsamic & Brie Melt Sandwich

10.95

Butter baguette bread layered w/strawberries, balsamic, brie cheese, honey & basil all melted together, served with kettle chips or sautéed snow pea salad

Carrot & Ginger Sandwich

10.95

White bread, grated carrots, cream cheese, sweet ginger I mayonnaise, served with kettle chips or sugar sautéed snow pea salad

Strawberry Fields Salad

10.95

Mixed greens, green onion, strawberries I blueberries, goat cheese, sugared pecans laced with raspberry pink peppercorn dressing, served with a warm feta I mint scone

Romaine & Red Pepper Salad

10.95

Romaine, chickpeas, red pepper, mint, feta and pickled onions with dill dressing, served with a warm feta & mint scone

Summer Garden Salad

10.95

Arugula greens, cucumber, radish, cherry tomatoes, shallots, house-made croutons laced with golden citrus dressing, served with a warm feta & mint scone

Soup & Scone

10.95

A bowl of our yummy chilled strawberry champagne soup, served with a warm strawberry rhubarb scone

Summer Squash & Bacon Quiche

11.95

A delicious slice of quiche stuffed with summer squash, bacon and mozzarella cheese, served with a warm feta & mint scone

Tickle Your Fancy

11.00

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 Bacon \$4 Chicken \$5 Salmon \$6

June Afternoon Tea

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

The Duchess

\$28pp

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 rhubarb scone served with citrus curd and Devonshire cream. The top tier has a selection of dessert samplings to include rhubarb crumb cake, coconut macaroon, mini berry tart and petite four. Includes large pot of tea. No splitting please.

The Hummingbird

20pp

This version has only 2 tiers and features the savory tea sandwiches on opposite page under "High Tea" and a strawberry rhubarb scone served with citrus curd and Devonshire cream. Includes small pot of tea. No splitting please.

The Chandelier

18.00

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	4.00
Kettle Chips	1.95
Scone w/cream & curd	3.95
Rhubarb Crumb Cake	3.95
Mini Berry Tarts	4.95
Blueberry Cream Pie Shooter	3.95
Petit Fours (2)	3.95
Dessert sampling (4 small tasties listed above)	<i>5.95</i>

Children's Menu

The Bumblebee

14.00pp

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.