

## Libations

### Sparkling

#### **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.

#### **Paradosso Pinot Grigio**

**\$9.00 glass/\$28 bottle**

Aromas of summer peaches and tangerines with a touch of honey

#### **Kiona Columbia Valley Chardonnay**

**\$9.00 glass/\$27 bottle**

Fresh fruit flavors with almond and crème brulee notes

### Red

#### **Château Les Tours de Bayard Montagne**

**\$12.00 glass/\$38 bottle**

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

#### **Kiona Columbia Valley Estates Cuvee**

**\$10.50 glass/\$32 bottle**

A rich blend that provides a mouthful of cherry fruit, spice & 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

#### **Paradosso Montepulcian d'Abruzzo**

**\$9.00 glass/\$27**

**bottle**

Beautiful floral scents layered over an array of red and black fruits. Lively, rich, easy-drinking cherry flavor with soft tannins and engaging spiciness

#### **Grand Barossa Shiraz**

**\$9.50 glass/\$28**

**bottle**

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

#### **Victoria Chianti Riserva**

**\$26 bottle**

This classic elegant Chianti boasts beautiful aromas of red cherries and aged balsamic.

#### **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

#### **Kiona Estate Red Mountain Lemberger**

**\$28 bottle**

It's not a stinky cheese but a very palatable red wine with notes of boysenberry, blueberry and plum followed by oak, chocolate and vanilla

#### **White Rose Martini**

**\$12.00**

White Grape Tea, vodka, rosewater, honey

#### **Jasmine Blossom Cocktail**

**\$11.00**

Jasmine Green Tea, gin, pear, prosecco

#### **Hibiscus Margarita**

**\$11.00**

Hibiscus, tequila, agave

#### **Earl Grey Old Fashioned**

**\$12.00**

Earl Grey Tea, bourbon, bitters

#### **Peach & Whiskey**

**\$11.00**

Sweet Peach Tea, whiskey, mint

Mimosa, Bellini, Sherry \$8.50 Beer \$6

Soda, Hot Chocolate, Lemonade, Iced Tea, Coffee \$3.95

## May we start with tea.....

By the cup (1-2 cups) small pot	\$3.95
By the pot (5-6 cups) large pot	7.90

### 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  
**Angel's Kiss** – a heavenly blend of passionfruit, pineapple, strawberry

### 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  
**Orange Cookie** – orange, clove, coriander, cardamom, fruity pepper  
**Santa Berry** – raspberry, cranberry, eggnog pieces  
**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  
**Baklava** – black sencha, pistachios, almonds, spices, rose petals  
**Berrylicious** – cranberry, raspberry, pomegranate, peony petals  
**Red Vineyard Peach** – sweet peach, strawberry and tangerine  
**Raspberry Aronia** – raspberry pieces, pomegranate, rose (decaf)  
**Caramel Chai** – caramel, cinnamon, coriander, cardamom  
**Irish Morning** – wild strawberry leaves, safflower, coconut  
**Violet/Macaron** – violet flowers & almonds

**Cozy Hygge** – raspberry, blueberry, cocoa and cinnamon

### 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  
**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  
**Raspberry Tart** – sweet fruity raspberry, pink cornflowers & cream  
**Herbal & South African Rooibos (caffeine free) (steep 5+ min)**  
**Almond Biscotti** – almond, apple, hibiscus blooms & cinnamon  
**Ginger Strawberry Punch** – ginger, tart apple, strawberries  
**Winter Solstice** – hibiscus, berries, orange, apple, cinnamon, almond, arils  
**Strawberry Peaches** – (SAR) strawberry, peach, lime, apple  
**Beets & Berries** – raspberry, currants, cranberry, gojiberry  
**Egyptian Chamomile** - flower heads of finest chamomile  
**Sweet Sin** – SAR, raspberry, rose, vanilla and cocoa  
**Strawberry Macaroon** - strawberries, creamy with nutty notes  
**Ginger Dream** – spicy ginger, apple, lemon, licorice and rose  
**Turmeric Cocoa** – turmeric, cocoa peel, ginger root & vanilla  
**Sweet Lavender** – SAR, fennel, chamomile, lavender, lemon, apple  
**Raspberry Swirl** – berries, hibiscus, ginger, cinnamon, currants  
**Honey & Ginger** – creamy honey, apple and ginger  
**Almond Fair** – sweet apple & roasted caramelized almonds

## February High Tea

### **Turkey & Chocolate Bacon Sandwich** 12.95

*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** 12.95

*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** 10.95

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

### **Date & Blue Cheese Sandwich** 10.95

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

### **Strawberry & Mandarin Salad** 10.95

*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** 10.95

*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** 10.95

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

### **Beet Soup & Scone** 10.95

*A bowl of our yummy beet soup, topped with coconut cream, served with a warm cheddar & chive scone*

### **Broccoli-Gruyere Quiche** 10.95

*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** 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 \$6 Salmon \$7**

***We sell all our looseleaf teas for you to enjoy at home***

## **February Afternoon Tea**

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

### **The Duchess**

**\$30pp**

*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 raspberry scone served with lemon curd and Devonshire cream. The top tier has a selection of dessert sampling to include pink velvet cake, gourmet strawberry, chocolate raspberry truffle tart and petit four. Includes 1 large or 2 small pots of tea. No splitting please.*

### **The Hummingbird**

**22pp**

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

### **The Chandelier**

**20.00**

*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**

**14.00**

*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>4.00</b>
<b>Kettle Chips</b>	<b>1.95</b>
<b>Scone w/cream &amp; curd</b>	<b>3.95</b>
<b>Pink Velvet Cake</b>	<b>5.95</b>
<b>Gourmet Chocolate Strawberry</b>	<b>4.95</b>
<b>Chocolate Raspberry Truffle Tart</b>	<b>4.95</b>
<b>Petit Fours (2)</b>	<b>4.95</b>
<b>Dessert sampling (4 small tasties listed above)</b>	<b>6.95</b>

## **Children’s Menu**

### **The Bumblebee**

**15.00pp**

*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 four dessert sampling. Includes beverage. No splitting please.*

### **Sandwich and side**

**7.95**

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