

## Libations

### Sparkling

**La Marca Prosecco** **\$10.00 glass/\$32 bottle**  
Clean and fresh with lemon, green apple, and grapefruit

### White

**Cannonball Sauvignon Blanc** **\$10.00 glass/\$32 bottle**  
bursting with flavors of grapefruit, nectarine, and honeysuckle.

**Sea Glass Pinot Grigio** **\$10.00 glass/\$32 bottle**  
Aromas of lemongrass, grapefruit, and honeysuckle lead to decadent flavors of ripe pear, apple, and hints of tangerine.

**Cupcake Chardonnay** **\$10.00 glass/\$32 bottle**  
Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond

### Red

**De Loach Merlot** **\$10.00 glass/\$32 bottle**  
Opulent flavors of black cherry, blackberry, and dusty chocolate all underlined by toasty vanilla oak.

**Dark Horse Pinot Noir** **\$10.00 glass/\$32 bottle**  
raspberry, cedar and red-cherry flavors, light tannins, a polished feel on the palate and lingering finish.

**Mirassou Cabernet Sauvignon** **\$10.00 glass/\$32 bottle**  
Blackberry, black cherry, and raspberry, layered with vanilla and soft tannins

**Dark & Stormy** **\$12.00**  
*Rum, Ginger Beer, Lime Juice*

**Heart of the Ocean** **\$12.00**  
*Vodka, Blue Curacao, Lemon Simple Syrup*

**First Class Mocktail** **\$8.00**  
*Lemon Juice, Rosemary Honey Simple Syrup, Seltzer*

**Mimosa, Bellini** **\$10.00**

**Soda, Hot Chocolate, Lemonade, Coffee**

### *White Teas*

*light caffeine, steep 3 - 5 minutes*

**Raspberry/Cherry w/Kombucha** – sweet raspberry, sour cherry, thyme  
**White Grape** – currants, rose hip, mallow & cornflower

### *Black Teas*

*most full caffeine, steep 4 minutes*

**Berrylicious** – cranberry, raspberry, pomegranate, peony petals  
**Butterfly** – black tea, rose petals, sunflower & cornflower blossoms  
**Butter Truffles** – butter cookie w/hint of orange peel & savory spices  
**Caramel Chai** – caramel, cinnamon, coriander, cardamom  
**Ceylon Star** – Sri Lanka makes a classic flavor  
**Chocolate Truffle** – melted chocolate with a dash of cream  
**Cinnamon Roll** – China/Ceylon base with cinnamon  
**Darjeeling** – Himalayan blend with soft amber and nutmeg  
**Earl Grey** – crisp bergamot aroma and flavor on Ceylon  
**English Breakfast** – traditional blend  
**Irish Morning** – wild strawberry leaves, safflower, coconut  
**Lapsang Souchong** – black Chinese tea with a smoky note  
**Spiced Cookie** – biscuit-like flavor w/light spicy notes  
**SFI Signature Blend** – black tea, pink peppercorns, tangerine & vanilla  
**Sunday Tea** – medium strong black tea with vanilla notes  
**Violet Macaron** – violet flowers & almonds

### *Green Teas & Yerba Mate*

*medium caffeine, steep 3 – 5 minutes*

**Apple Pear** – fruity fresh light green tea with apple & pear pieces  
**Baked Apple** – wintry spices & fruity baked apple in a green tea base  
**Blueberry Blossom** - sweet apple, spicy ginger, and blueberry blossoms  
**Enchanted Forest** - aroma of black forest cherry cake refined with sweetness  
**Formosa Oolong** – Taiwanese, flowery and spicy  
**Genmaicha** – Japanese green has a surprise inside: toasted rice  
**Green Earl Grey** – Sencha base, bergamot, lemon peel, orange blossoms  
**Japanese Cherry Blossom** - aromatic, pink cherry blossoms  
**Peach/Lemon** – green tea w/citrus aromas, lemon, peach, juniper notes  
**Mate Bergamot** – Brazilian Mate, apple, lemon  
**Raspberry Rose** – tangy raspberries complimented by a flowery oolong

### *Herbal & South African Rooibos (SAR)*

*caffeine free, steep 5+ min*

**Almond Biscotti** – almond, apple, hibiscus blooms & cinnamon  
**Banana Pudding Tiramisu** – banana, caramel, cocoa, coffee beans  
**Blackberry** – blackberry, hibiscus blossoms, raspberry, strawberry, papaya  
**Caramel Apple & Orange** – apple, carrot, marigold blossoms, sweet/sour  
**Chocolate Rum** – notes of cocoa, chocolate, coconut, sweet rum  
**Cotton Candy** – pineapple, dragon fruit, apple, marshmallow, raspberry  
**Cranberry Plum** – apple, cornflower, cranberry, pineapple, plum  
**Dragon Fruit** – notes of dragon fruit, raspberry, ginger, hibiscus blossom  
**Fairy Cake** – sweet creamy floral notes w/rosebuds, cornflowers, dragon fruit  
**Lemon Tart** – sun ripened lemon, tangy citrus & creamy vanilla notes  
**Mandarin & Bergamot** – apple, carrot, mandarin, orange, rose, blackberry  
**Maple/Honey, Vanilla** – fennel, apple, blackberry, chamomile, sage  
**Morello Cherry/Plum (SAR)** – Cherry, plum, apple pieces & violet blossom  
**Peaches & Cream** – a fruity & creamy delicacy w/apples, peaches, pineapple  
**Roasted Almond** – almond, caramel, vanilla, & tart cranberry  
**Strawberry Crumble** – apple, hibiscus, beet root, strawberry, rhubarb  
**Strawberry Lavender Macaron** – strawberry, hibiscus, almond, lavender  
**Sweet Sin (SAR)** – raspberry, rose, vanilla and cocoa  
**White Chocolate Pistachio (SAR)** – roasted pistachio, creamy chocolate

April 2026

**The Duchess**

**\$38 per person**

The formal “Duchess of Bedford” style of afternoon tea with our 3-tiered cake stand. Includes a large pot of tea or two small pots. No splitting please.

***Potage Crecy***

Traditional carrot and rice stew, a classic of the Edwardian era

**First Tier**

Roast Beef & Horseradish Cream Sandwich

*Open-faced roast beef sandwich on rye with a swirl of horseradish cream*

Pork Sausage Rolls

*British style pork sausage rolls wrapped in puff pastry*

Sweet Potato and Leek Galette

*Sweet Potato, Leeks, and Gruyere cheese wrapped in flaky pie dough*

**Second Tier**

Irish Soda Bread Scones

*Served with Devonshire Cream*

**Third Tier**

Petit Four

Old Fashioned Fruitcake

Chocolate Caramel Coconut Cookies

Apple Rose Tarts

**The Hibiscus**

**\$30 per person**

This version has only 2 tiers and does not include the top third dessert tier. Includes a small pot of tea. No splitting please.

**Soup, Savory & Scone**

**\$18 per person**

Enjoy the soup and choice of first tier savory item with a scone and a small pot of tea. No splitting please.

**The Chandelier**

**\$25 each**

An assortment of desserts and a scone on a decorative multi-tier stand

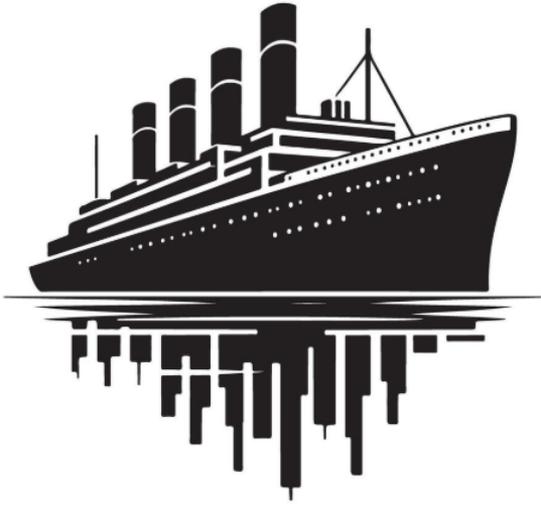
**Children’s Menu**

**The Bumblebee**

**\$20 per person**

Under 12 years old only please. A smaller kid friendly version of The Duchess with fruit cup starter followed by Macaroni & Cheese, Raspberry & Cream Cheese Sandwich on wheat and a dessert sampling presented on a tier. Includes beverage. No splitting please.

Please let your server know of any allergies before you order.  
We do have Gluten Free, Dairy Free and Vegan options for an upcharge.



## **Take home a taste of the Tea Parlor**

We sell all our looseleaf teas for you to enjoy at home  
\$15 per bag = 20 cups of tea

Petit fours: \$35 per dozen

~ Scones ~

\$4.95 each or six for \$25

We also have several themed and non-themed gift baskets  
tea pots & accessories for neat gift ideas!

Gift certificates are available