



Menu

Tea Selections

WINTER CHAI TEA | ENGLISH BREAKFAST |
CHAMOMILE CITRON | MOUNTAIN OOLONG
*brown sugar, whipped local honey, vanilla syrup,
crème, citrus*

First Course

BENTON'S BACON CARAMELIZED ONION SCONE
cave aged bleu, hot honey, chive butter

Second Course

AGED GOUDA CHARDONNAY BISQUE
batard crostini, apple-frisee salad

Tea Sandwich Flight

MAINE LOBSTER TIMBALE
COUNTRY HAM EGG STRATA
ENGLISH CUCUMBER BENEDICTINE
BEET DEVILED EGG

Sweet Flight

OPERA CAKE
HAZLENUT LINZER
PISTACHIO CAKE
LEMON BAR

Bar



Jack Frost Mimosa | \$8
blue curacao, champagne, lemonade

Holiday Punch Mimosa | \$8
pineapple, orange, champagne

Cinnamon Pear Mimosa | \$8
pear, champagne, cinnamon

Bloody Mary | \$8
TITO'S HANDMADE VODKA

Wine

CAVIT PINOT GRIGIO | \$12 GLASS / \$35 BOTTLE

CLOUDY BAY SAUVIGNON BLANC | \$8 GLASS / \$35 BOTTLE

KENDALL JACKSON CHARDONNAY | \$10 GLASS / \$40 BOTTLE

MEOMI PINOT NOIR | \$15 GLASS / \$45 BOTTLE

CLOS PEGASE ESTATE CABERNET SAUVIGNON \$65 BOTTLE

Sparkling

LA MARCA PROSECCO | \$45 BOTTLE

MOËT & CHANDON | \$90 BOTTLE

WILLIAM WYCLIFF | \$7 GLASS | \$32 BOTTLE