

SPA *Light* TEA

{ \$39 per person. 72 hour reservation required. }

TEA FORTÉ GOURMET WHOLE LEAF TEA

SEASONAL FRUIT SORBET

HOMEMADE SHORTBREAD, PLAIN CROISSANTS, SEASONAL SCONES, SLICED FRESH SEASONAL FRUIT

FINGER SANDWICHES

Smoked Salmon, Capers, Dill, Onion with Herb Cream Cheese on Whole Grain Bread
Tarragon Chicken Salad on a Mini Croissant
Fresh Mozzarella, Roma Tomato, and Basil on Croistini
Rosemary Ham and Brie on Grilled Como Bread
Cucumber, Havarti, Avocado with Roasted Red Pepper Mayonnaise on White Bread

SWEETS

Petite Fours, Truffles, Lemon Tarts, Chocolate Dipped Strawberries

AFTERNOON TEA

{ \$36 per person }

TEA FORTÉ GOURMET WHOLE LEAF TEA

CUP OF THE SOUP OF THE DAY OR CLAM CHOWDER

FRESH BERRIES & FRUIT

ENTRÉE SALAD (CHOICE OF ONE)

Original Chop, Classic Caesar, 20/20 Asian Chicken,
20/20 Toasted Almond and Strawberry, Seafood Cobb, or Mixed Greens

SWEETS

Seasonal Sorbet, House Baked Seasonal Cobbler, Chocolate Brownie Sundae,
Yogurt Parfait or Chef's Seasonal Dessert

TEA FORTÉ TEA GOURMET WHOLE LEAF TEA

{ BLACK TEAS }

FORTÉ

The signature blend of fine Ceylon with a sprinkle of jasmine flowers.

BOMBAY CHAI

A lively, exotic blend of Indian black tea and aromatic spices.

ORCHID VANILLA

Combining fine black tea, Madagascar vanilla and coconut slivers.

VIENNA CINNAMON

Sweet cinnamon blended with black tea creates a spicy-sweet balance that surprises and satisfies while cleansing the palate.

ENGLISH BREAKFAST

A perfectly balanced blend of superb Assam teas.

DECAF BREAKFAST

A robust, full-bodied, naturally decaffeinated black tea.

{ GREEN TEAS }

JASMINE GREEN

Steamed "sencha-style" then scented with jasmine blossoms.

SENCHA

This steamed, organic green tea steeps a pale and delicate liquor. A hint of roasted chestnuts complements the freshness.

{ WHITE TEAS }

WHITE AMBROSIA

Our fine white tea melds seamlessly with delectable fruits, vanilla and slices of coconut to create a cornucopia of tropical delights.

WHITE GINGER PEAR

An unusual blend of fine white tea and crisp ginger balanced by Japanese pear. A sweet infusion with a surprising dry finish.

LAVENDER CITRUS

A crisp blend of white tea, delicate lavender and citrusy lemon balm.

{ HERBAL TEAS }

CHAMOMILE CITRON

Calming Egyptian chamomile blended with fruits and herbs. Chamomile and rose impart an enticing balance of tart and sweet.

RASPBERRY NECTAR

Luscious, succulent raspberries highlight this ruby red hibiscus flower infusion.

FLORA

A luscious, ruby red blend of hibiscus, cinnamon and licorice.

CITRUS MINT

Cool, brilliant peppermint is complemented by sunny citrus zest.