

# The Aromatic Table: An Afternoon Tea

## First Course

Radish & Thyme-Butter Tea Sandwich \*VG

On white bread, honey drizzle

Chai-Sun-Butter & Raspberry Preserves Tea Sandwich \*VG

Cinnamon profiterole

Beet Hummus, Cucumber & Spinach Tea Sandwich \*VG GF

Gluten free croustade

Stuffed Apricot \*VG GF Contains Nuts

Dried apricot steeped in orange blossom tea, stuffed with tarragon cream cheese, toasted pistachio crust

BLT Bites \*GF DF

Cherry tomato stuffed with chopped bacon, shredded lettuce and garlic aioli

*Tea Pairing: Jasmine Green Tea, served with a honey stick*

## Second Course

Arugula Bruschetta \*VN

Arugula, shaved fennel, fresh herbs, black tea-brown sugar vinaigrette on grilled baguette

Feta Filled Phyllo Cups \*VG

with grapefruit supremes and hibiscus drizzle

Cheddar-Chive Scones \*VG

with garlic-herb butter

Rose Water & Pistachio Shortbread \*VG

*Tea pairing: Iced Rosehip Hibiscus Tea, served with a hibiscus syrup*

## Third Course

Pinwheels

Chamomile brined grilled sliced chicken, honey-lemon aioli

Rainbow Baby Carrot \*GF VN

Star anise glazed

Roasted Red Pepper & Parmesan Stuffed Mushrooms \*GF VG

Cucumber Cups \*GF VG

Lentil salad, radish, and feta filled cucumber cups with an Earl Grey glaze

*Tea Pairing: Iced Chamomile Moon (Hints of maple, cardamom, and rose), served with sliced apple*

## Final Sweets

Chocolate Earl Grey French Macaron \*GF

Green Tea Panna Cotta \*GF

Cherry compote, sesame seed tuille

Honey Lavendar Bon Bons \*GF

Orange Jasmine Tea Bread

Topped with mascarpone and fresh berries

*Tea Pairing: Orange Blossom Negroni, Non- Alcoholic Iced Orange Blossom tea available*

**\*\*VN - Vegan, VG - Vegetarian, GF - Gluten Free\*\***

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions

