

Garden Dining

series

Aromatic Table, An Afternoon Tea

First Course

Selection of tea sandwiches

Radish and Thyme-Butter VG

on baguette, honey drizzle

Coronation Chicken

in a cinnamon profiterole

Chai Sun-Butter and Raspberry Preserves VN

on white bread

Stuffed Apricot VG GF

dried apricot steeped in orange blossom tea, stuffed with tarragon cream cheese
toasted chickpea crust

Crab Salad Stuffed Tomatoes GF DF

Tea Pairing: Jasmine Green Tea: Served with a honey stick

Second Course

Roasted Red Pepper & Parmesan Stuffed Mushrooms GF VG

Cucumber Avocado Sushi VN GF

Cheddar-Chive Scones VG

with garlic-herb butter

Rose Water and Lemon Shortbread VG

Tea pairing: Rosehip Hibiscus Tea: Served with a hibiscus syrup

Third Course

Chamomile Brined Grilled Sliced Chicken GF DF

Star Anise Glazed Rainbow Baby Carrots GF VN

Arugula, Fennel and Herb Salad VN GF

with a black tea-brown sugar vinaigrette

Lentil Salad GF VN

with radish and cucumber 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 Coconut Macaroons GF VN

Green Tea Panna Cotta, Cherry Compote, Sesame Seed Tuille GF

Honey Lavendar Bon Bons GF

Orange Jasmine Tea Bread

topped with Mascarpone and fresh berries

Tea Pairing: Orange Blossom Negroni (or Iced Orange Blossom Tea Available)

****VN - Vegan, VG - Vegetarian, GF - Gluten Free, DF - Dairy 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