

High Tea

MONTH OF LOVE

February 5th - 29th (excluding 2/14) | Monday - Friday | 2:30-5:00pm

TEA

GUESTS' CHOICE: ORGANIC LOOSE LEAF TEA served in individual pots

BLACK

ORG. ENGLISH BREAKFAST - A tea for connoisseurs, delicious served with milk.

EARL GREY IMPERIAL - A regal blend made of Darjeeling tea flavored with bergamot.

A DOZEN ROSES - Roses and their petals blended with black tea.

HERBAL decaf

PILLOW TALK - Chamomile flowers, lemon balm, lavender and a touch of fennel.

GREEN

SUPERTWIST - Japanese Assam green tea with bright flavor and vegetable notes.

STRAWBERRY DREAMS FOREVER - Strawberries and pink rose petals blended with Japanese matcha tea leaves.

FRUIT BLEND decaf

LOVER GIRL - Baked caramelized apples blended together with mint leaves and dried roses.

TOASTS

1 EACH PER GUEST:

EGG SALAD TOAST
Japanese togarashi spice / heirloom cherry tomato / herb

SMOKED SALMON TOAST
Cold-smoked gravlax style salmon / tzatziki / scallion / chive

AVOCADO TOAST
Avocado / artichoke truffle tapenade / parmesan cheese

PETIT SWEETS

1 EACH PER GUEST:

STRAWBERRY RASPBERRY ROSE SCONE

CHOCOLATE DIPPED STRAWBERRY

CRÈME BRULÉE AUX FRUITS ROUGE
Almond tart shells painted with white chocolate then filled with vanilla crème brulée and topped with a fresh berry.

LEMON BERRY TART
Almond tart shells filled with lemon curd and topped with fresh blueberries and gold leaf.

TO RESERVE

Available for 2 + guests | \$52. per person
Minimum 2 day notice required

CHOCOLATE CROISSANT

HEART SHAPED SHORTBREAD
Valrhona melted chocolate and chunks of chocolate are blended together with French sea salt. Dipped in chocolate with a touch of edible gold leaf.

CHOCOLATE MARBLE CHEESECAKE
Creamy cheesecake on a chocolate cocoa nib cookie crust, covered with a chocolate drizzle

PLEASE CONTACT:

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