



# High Tea

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.

CHOCOLATE CHAI - Organic black tea, cinnamon bits, cocoa bean, ginger, orange peel, cardamom, and pink pepper.

#### **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.

BUDDHA'S GARDEN - A majestic blend of lemon verbena, goji berries, papaya, strawberries, and roses.

#### **FRUIT BLEND decaf**

HANA NIRVANA - Green rooibos flavored with strawberries, oranges, peaches, and flower blossoms.

## 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:**

#### **SEASONAL SCONE**

#### **CRÈME BRULÉE AUX FRUITS ROUGE**

Tart shells painted with white chocolate then filled with vanilla crème brulée and topped with a fresh berry.

#### **BERRY DEVONSHIRE FRUIT TART**

A crisp buttery tart shell filled with Devonshire cream, finished with seasonal berries.

#### **SEASONAL DANISH**

#### **SALTED CARAMEL CHOCOLATE TART**

Creamy chocolate mousse & salted caramel fill a chocolate tart shell. Crowned with a chocolate macaron & a candied rose petal.

#### **LEMON BAR**

A perfect combination of sweet and tart on a buttery pecan crust.

### **TO RESERVE**

Available for 2 + guests | \$45. per person  
Minimum 2 day notice required

### **PLEASE CONTACT:**

STEPHANIE JONES, SALES + EVENTS  
events@extraordinarydesserts.com 619.294.7001 ext 102