



High Tea

MOTHER'S DAY

May 6th - 10th | 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.

CHELSEA GIRL - Toasted coconut, rose petals, and raspberry pieces blended with black tea.

CAFFEINE-FREE decaf

PARIS PIQUE-NIQUE - Rooibos blended with pineapple, mango, papaya, and rose petals.

GREEN

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

PEACHY GREEN - Luscious ripe, Japanese peaches, sweet vanilla, and fragrant flowers are blended together with a fresh green tea base.

FRUIT BLEND decaf

TULUM HIDEAWAY - Caramelized apples, dragon fruit, goji berries, pineapple, blueberries, and cranberries.

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:

CHOCOLATE CROISSANT

WHITE CHOCOLATE DIPPED STRAWBERRY GF

FLOURLESS CHOCOLAT CAKE GF

Dark chocolate and marzipan make this gluten free brownie like cake perfectly rich and decadent. Finished with white & dark chocolate ganache and fresh berries.

LEMON SCONE

RASPBERRY LINZER DANISH

Buttery pastry baked with almond cream and topped with raspberry preserves and fresh berries

PASSION FRUIT CRÈME BRULÉE AUX TARTLETTE

Tart shell painted with white chocolate then filled with passion fruit crème brulée and topped with fresh kiwi.

TO RESERVE

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

PLEASE CONTACT:

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