



High Tea

Monday - Friday 2:30-5:00pm

TEA

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

BLACK

ENGLISH BREAKFAST - An organic black 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, & pink pepper.

GREEN

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

HANAIEI SUN - Green and oolong teas are blended with mangoes, berries, and rose & jasmine petals.

CAFFINE-FREE | HERBAL decaf

CARROT CAKE - Carrots, spices, white chocolate bits, blended with rooibos tea. A mimic of carrot cake and its sweet icing.

FRENCH APPLE PIE - Caramelized apples, lemon balm, green rooibos, rose hips, and a touch fennel.

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:

PUMPKIN APPLE PECAN SCONE GF

LEMON MERINGUE PIE

A cloud of meringue tops a lemon curd filled tart shell.

CRÈME BRULÉE AUX FRUITS ROUGE

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

VANILLA ALMOND CROISSANT

CRANBERRY CHEESECAKE COFFEE CAKE

Moist pound cake swirled with cheesecake and studded with fresh cranberries.

CHEESECAKE BROWNIE

Ultra creamy cheesecake and Valrhona dark chocolate brownie swirled together.

TO RESERVE

Available for 2 + guests | \$45. per person

Minimum 2 day notice required

PLEASE CONTACT:

SALES + EVENTS

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