



Holiday High Tea

Monday - Friday 2:30-5:00pm for the month of December

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, and 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.

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:

CHOCOLATE COVERED STRAWBERRY

CRANBERRY RASPBERRY PECAN SCONE GF

LEMON MERINGUE BAR

CRÈME BRULÉE AUX FRUITS ROUGE

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

SUGAR BUN

RASPBERRY LINZER DANISH

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

CHEESECAKE BROWNIE

Ultra creamy cheesecake swirled with Valrhona dark chocolate brownie.

TO RESERVE

Available for 2 + guests | \$55. per person

Minimum 2 day notice required

PLEASE CONTACT:

SALES + EVENTS

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