



High Tea

MONTH OF LOVE

February 7th - 28th (excluding 2/12 & 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.

PINEAPPLE HIBISCUS - Luau vibes with this delicious combination of sweet pineapple and fragrant hibiscus flowers.

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.

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

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 SCONES

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 MERINGUE PIE

Almond tart shells filled with lemon curd and topped with a cloud of toasted meringue.

CHOCOLATE CROISSANT

STRAWBERRY DANISH PARISIENNE

Pastry filled with custard a touch of strawberry and fresh berry at each end,

CHOCOLATE MARBLE CHEESECAKE

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

TO RESERVE

Available for 2 + guests | \$55. per person
Minimum 2 day notice required

PLEASE CONTACT:

events@extraordinarydesserts.com 619.294.7001 ext 102