



Spring High Tea

Monday - Friday | 2:30-5:00pm

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

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.

GREEN

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

FRUIT BLEND decaf

CHILD'S POSE - A blend of strawberries, coconut orange peel, rose hips, hibiscus, and jelly beans

HANA NIRVANA - Green rooibos flavored with strawberries, oranges 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

1 EACH PER GUEST:

BLOOD ORANGE SCONE GF

CRÈME BRULÉE AUX FRUITS ROUGE

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

DANISH PARISIENNE

Pastry filled with custard and touch of strawberry preserves.

EXTRAORDINARY BROWNIE

Moist and dense chocolate brownie with walnuts.

FLOURLESS CHOCOLATE BERRY CAKE GF

Decadent cake made of chocolate butter and marzipan fresh berries and white and dark chocolate ganache.

LEMON MERINGUE PIE

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

PETIT SWEETS

TO RESERVE PLEASE CONTACT

events@extraordinarydesserts.com 619.294.7001 ext 102

A 3% service charge will be added to each guest check to ensure competitive industry compensation as well as health and medical benefits for all of our valued full time team members.