



High Tea

MONTH OF MOM

May 1st- 30th 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

ORGANIC 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

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

FRUIT BLEND decaf

LOVERGIRL-Baked caramelized apples blended together with mint leaves and dried roses.

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

PETIT SWEETS

1 EACH PER GUEST:

STRAWBERRY RASPBERRY ROSE SCONE GF

CRÈME BRULÉE AUX FRUITS ROUGE

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

DANISH PARISIENNE

Pastry filled with custard and touch of strawberry preserves.

LEMON CHEESECAKE CROISSANT

Caramelized croissant filled with lemon curd and New York cheesecake.

DULCE DE LECHE BAR GF

Dulce de Leche caramel mixed with Valrhona chocolate mousse on top of a flourless shortbread cookie crust.

PASSION FRUIT TART

A buttery tart shell filled with passion fruit custard topped with fruit.

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.