



# Autumn 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

ENGLISH BREAKFAST - A tea for connoisseurs, delicious served with cream & sugar.

EARL GREY IMPERIAL - A regal blend made of Darjeeling tea flavored with bergamot.

WARM BANANA BREAD - Bold black tea with banana chips, toasted cocoa beans & roasted almonds.

#### GREEN

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

GYOKURO WAKANA - Gorgeous fir green shimmering leaf, delicate flavor with notes of sweet grapes.

#### FRUIT BLEND Decaf

CARROT CAKE - Carrots, warm spices, white chocolate chips, blended with rooibos tea. Just like carrot cake and sweet icing.

## 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:

PUMPKIN APPLE PECAN SCONE GF

VANILLA CROISSANT D'AMANDES

PUMPKIN CHEESECAKE BAR

WHITE CHOCOLATE DIPPED MACADAMIA SHORTBREAD

##### CRÈME BRULÉE AUX FRUITS ROUGES

Tart shells painted with white chocolate and filled with vanilla crème brulée topped with a fresh strawberry

##### SALTED CARAMEL CHOCOLATE TART

Creamy chocolate mousse & salted caramel fill a chocolate tart shell. Crowned with a chocolate macaron and edible gold.

##### CRANBERRY DEVONSHIRE TART

A devonshire cream tart with homemade cranberry orange preserves.

## PETIT SWEETS

### TO RESERVE PLEASE CONTACT

[events@extraordinarydesserts.com](mailto: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.