



BRIDGES RIVER VISTA



RARE TEA CELLAR

BLACK TEAS

Wild Berry Noir - Freeze dried wild Maine Blueberries blended with high mountain black tea from India, Sri Lanka, and China

Canadian Ice Wine Elixir - High mountain grown black tea blended with Canadian Ice wine

Crema Earl Grey - High mountain black tea scented with the finest Italian Bergamot oil and dairy essence

Darjeeling - Organically grown, High in the snow-capped Himalayas, where the cooler climate ensures a slow growth and rich, yet delicate vegetal, mossy, fruity and citrus flavors

FLOWERS AND HERBS

Georgia Peach Nectar Rooibos (organic) - A blend of South African organic rooibos, peach puree and peach pieces, with a natural sweetness

Mallorca Melon - A blend of ripe Spanish fruits and Hibiscus flowers

Emperor's Lemon Meritage - lemon leaves and lemon peels

Chamomile - Brews a beautiful golden cup with a delicate, classic apple-like flavor and fragrance

Grapefruit Grove Elixir - A heavenly blend of grapefruit peel, grapefruit essence, orange slices, freeze-dried tangerine pieces, apple pieces, carrot flakes, blackberry and eucalyptus leaves, beetroot pieces, hibiscus flowers, and lemongrass

Berry Meritage - black and red currants for fruitiness, hibiscus for tartness, rosehip for smoothness, and raisins to add natural sweetness

LIBATIONS

BUBBLY

	G	B
LH House Sparkling	14	
Gerard Bertrand Cremant Rose	18	80
Moët & Chandon - Nectar Impérial Brut		200
Perrier Jouët Grand Brut - Champagne	35	225
Ruinart Rosé - Sparkling		450
Dom Pérignon (2 glass minimum) - Champagne	100 ^{ea}	500

RED

LH House	13	
Conundrum - Red Blend, Fairfield	14	56
Imagery - Cabernet Sauvignon, Ripon	14	56
Substance - Cabernet Sauvignon, Washington	14	56
Terrazas de los Andes - Malbec, Argentina	14	56
Argyle - Pinot Noir, Oregon	18	72
Unshackled - Cabernet Sauvignon, Napa Valley	19	72

ROSÉ

Hampton Water Rose - South France	14	56
Danica - Provence	14	56
AIX - Provence	15	58
Moët & Chandon Rose Imperial - Provence		250
Moët & Chandon Nectar Imperial Rose - Provence		350

WHITE

LH House	13	
Kim Crawford - Sauvignon Blanc, New Zealand	14	6
Kung Fu Girl - Riesling, Washington	14	6
Meomi - Chardonnay, California	14	56
Chateau de Sancerre - Sauvignon Blanc, California	16	58
Terlato - Pinot Grigio, Italy	16	58
Cloudy Bay - Sauvignon Blanc, New Zealand	20	

SPIRIT FREE

One in a Melon	10
Seedlip Garden, RTC Mallorca Melon Shrub, pineapple, lemon	
TOST Wine by the bottle only	40
Sparkling white tea, cranberry, ginger	

BRIDGES RIVER VISTA TEA

GREEN TEAS

Italian Green Almondine - Green tea blended with the finest fresh pressed Italian almond oil and Seville orange

Emperor's Genmaicha - Blend of high quality Sencha green tea and fire-toasted rice

Sencha - A light and refreshing aroma with a mild sweetness

Sakura Cherry Blossom - Blend of high quality, organic, green tea and dried Kyoto Sakura petals

Emperor's Moonlight Litchi Blossom - Blooming green tea blossom hand-tied with a single silk thread. In a unique twist, fresh litchi fruit is used instead of flowers, bringing the delicate aroma of this exotic fruit

IN THE BASKET

85

Served with strawberry rosé preserves, lemon curd and clotted cream

Lemon Lavender Scone

White Chocolate Vanilla Bean Scone

Zucchini Bread

Blackberry Apricot Kolachke

SWEET

Violet Macaron - violet buttercream, candied violet

Egg Cup - white chocolate mousse, crispearls, tropical explosion

Cherry Blossom Dome - cherry blossom mousse, cherry confit

Matcha Cheesecake Popsicle - white chocolate shell

SAVORY

Sushi Crepe - beet cured salmon, spinach, roasted tomato, everything spice cream cheese, tobiko

Broccoli Gratin | V - bacon lardon, Hooks cheddar cheese, egg, and caramelized onion

Asparagus Tart | V - Boursin Cheese, grilled asparagus tips, fried shallot, balsamic reduction drizzle

Rhubarb Tartine | V - apricot jam, rhubarb

Duck Spring Roll - shiitake mushroom, scallion, hoisin

Pea Falafel | VG - English peas, vegan tzatziki, dill

KIDS MENU

45

Bagel Pizza Bite - pepperoni, tomato sauce, mozzarella

Pigs in a Blanket - mini beef hot dog, puff pastry.

Taco Bite - guacamole, refried bean, cheese, sour cream

Cucumber Sushi - avocado, carrots, bell peppers, and cream cheese

Snail - cucumber, cherry tomato, goat cheese

Egg Cup - white chocolate mousse, crispearls, tropical explosion

Cherry Blossom Dome - cherry blossom mousse, cherry confit

Lemon Poppy Seed Donut



Pastry Chef — Thomas Gorczyca

Executive Chef — Liz Sweeney