



BRIDGES RIVER VISTA TEA

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	15	
Gerard Bertrand Cremant Rose	18	80
Moët & Chandon - <i>Nectar Impérial Brut</i>		200
Perrier Jouët Grand Brut - <i>Champagne</i>	35	225
Ruinart Rosé - <i>Sparkling</i>		450
Dom Pérignon (2 glass minimum) - <i>Champagne</i>	100 ^{ea}	500

RED

LH House	14	
Conundrum - <i>Red Blend, Fairfield</i>	15	56
Imagery - <i>Cabernet Sauvignon, Ripon</i>	15	56
Substance - <i>Cabernet Sauvignon, Washington</i>	15	56
Terrazas de los Andes - <i>Malbec, Argentina</i>	15	56
Argyle - <i>Pinot Noir, Oregon</i>	18	72
Unshackled - <i>Cabernet Sauvignon, Napa Valley</i>	19	72

ROSÉ

Hampton Water Rose - <i>South France</i>	15	56
Danica - <i>Provence</i>	17	56
AIX - <i>Provence</i>	16	58
Moët & Chandon <i>Rose Imperial - Provence</i>		250
Moët & Chandon <i>Nectar Imperial Rose - Provence</i>		350

WHITE

LH House	14	
Kim Crawford - <i>Sauvignon Blanc, New Zealand</i>	15	56
Kung Fu Girl - <i>Riesling, Washington</i>	15	56
Meomi - <i>Chardonnay, California</i>	15	56
Terlato - <i>Pinot Grigio, Italy</i>	17	64
Cloudy Bay - <i>Sauvignon Blanc, New Zealand</i>	20	68
Jordan - <i>Chardonnay, California</i>	20	74

SPIRIT FREE

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

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 rose preserves, lemon curd, and clotted cream

Apricot Scone

Roasted Strawberry Scone

Zucchini Bread

Caramel Corn Cookie

SWEET

Exotic Macaron - mango, banana, passion fruit, lime

The Strawberry - white chocolate mousse, strawberry confit, sugar cookie

Fresh Blueberry Tart - key lime filling, glazed blueberries

Raspberry Truffle - enrobed in white chocolate, freeze dried raspberry

Homer D'ohnut - pink strawberry glaze, rainbow sprinkles

SAVORY

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

Tuna Tostada - ponzu marinated tuna, avocado spread, wakame salad, crushed marcona almonds

Peaches and Crème - cayenne peach compote, brown sugar crème fraîche, crispy prosciutto, mint garnish

Strawberry Crostini (V) - strawberry jam, whipped lemon goat cheese

Corn and Chorizo Fritters - corn fritter, sour cream, beef chorizo

Tomato Tart (V) - tomato jam, brie, blistered tomato, micro basil

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

The Strawberry - white chocolate mousse, strawberry confit, sugar cookie

Fresh Blueberry Tart - key lime filling, glazed blueberries

Homer D'ohnut - pink strawberry glaze, rainbow sprinkles



Pastry Chef — Thomas Gorczyca

Executive Chef — Liz Sweeney