



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 Jouet Grand Brut - Champagne	35	225
Ruinart Rosé - Sparkling		450
Dom Pérignon (2 glass minimum) - Champagne	100 ^{ea}	400

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
Black Stallion - Cabernet Sauvignon, Napa Valley	19	76

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	56
Kung Fu Girl - Riesling, Washington	14	56
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	68

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	

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

S A V O R Y

75

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

Purple Potato Tart - citrus goat cheese, purple potato jam, cherry glaze, fried sage

Butternut Squash Tart - butternut squash puree, carrot chips, fennel

Duck Finger Sandwich - pate a choux, confit duck, caramelized onion, parmesan

Egg Mole - egg, mole sauce, gruyere

Vegan Crabcake - candied meyer lemon, citrus viola

S W E E T

Cookie Butter Macaron - caramel buttercream, speculoos cookie spread

Caramel Apple Dome - caramel mousse, apple confit, graham sable

Pumpkin Pecan Tart - pecan tart, pumpkin cremeux

Cranberry Almond Petit Four - almond frangipane, cranberry jam, white chocolate

Apple Cider Donut - Seedling Farms cider glaze

I N T H E B A S K E T

Served with apple butter, clotted cream and maple curd

Apple Crumb Scone

Pumpkin Cranberry Scone

Molasses Ginger Cookie

Hazelnut Praline Croissant

K I D S M E N U

35

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

Mini Baked Potato Bite - cheddar cheese, sour cream, bacon, scallion

Croissant Roll - smoked turkey and cheddar cheese

Cookie Butter Macaron - caramel buttercream, speculoos cookie spread.

Caramel Apple Dome - caramel mousse, apple confit, graham sable.

Apple Cider Donut - Seedling Farms cider glaze



Pastry Chef — Thomas Gorczyca

Executive Chef — Liz Sweeney