



BRIDGES RIVER VISTA TEA

RARE TEA CELLAR

BLACK TEAS

2012 Vintage Hot Chocolate Pu-Erh - A Chinese tea, fermented in oak barrels for 5-6 years to mellow the tannins.

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.

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.

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

Peppermint - Naturally caffeine-free, its strong cooling flavor will invigorate you.

LIBATIONS	G	B
MIMOSA	14	
BLOODY MARY	16	
VEUVE CLICQUOT, Yellow Label France	30	150
PERRIER-JOUET, Grand Brut France	35	100
DOM PERIGNON, Champagne France		300
HOUSE SPARKLING		
HOUSE RED	13	46
HOUSE WHITE		
FERRARI CARANO, Fume Blanc Sonoma, California	15	50
CLOUDY BAY, Sauvignon Blanc Marlborough, New Zealand	20	65
WHISPERING ANGEL, Rosé Provence, France	16	56

CHAI

Bourbon Vanilla Chai, Blend of black teas, vanilla bean, ginger, spice and Calendula petals.

Gingerbread Rooibos Chai, Rooibos tea, ginger, almond, pistachios, cinnamon, orange peel, coriander, and baby pink peppercorns.

Wild Banana Chai, Wild Thai Bananas, single estate teas from China, India and Sri Lanka and our proprietary freshly cracked chai spices.

S A V O R Y 75

Mini Tarte Flambe' - crème fraiche, bacon lardon, fromage blanc, caramelized onion, chive.

Pumpkin Bisque - green apple salad, fennel .

Beet Cured Salmon Gravlax - pumpernickel toast, crème fraiche, red onion, dill.

Truffle Brie En Croute-truffled brie, membrillo, puff pastry

Peking Duck Spring Roll, - confit duck, hoisin, green onion, shiitake.

New England "Crab" Sandwich - vegan jackfruit salad, micro greens

S W E E T

Pumpkin Tart - pumpkin cremeux, pumpkin spice Chantilly.

Almond Cake - vanilla pear jam, white chocolate glaze.

Caramel Apple Dome - caramel mousse, speculoos.

S'mores Macaron - graham shell, toasted marshmallow, milk chocolate.

Apple Cider Donuts - local cider glaze

I N T H E B A S K E T

Pumpkin Ginger Scone

Apple Crumble Scone

Snickerdoodle Biscotti

Cranberry Teacake

K I D S M E N U 35

Dinosaur Pizza Bite-flatbread, tomato sauce, mozzarella

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

Taco Bite-Guacamole, refried bean cheese, sour cream.

Macaroni & Cheese - Macaroni, cheese sauce, panko.

Turkey and Cheese Pinwheel - Turkey breast, cheddar cheese, 9 grain bread.

Apple Cider Donut

S'mores Macaron

Chocolate Chip Cookies

Pastry Chef —Thomas Gorczyca

Executive Chef —Liz Sweeney