



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	200
PERRIER-JOUET, Grand Brut France	35	225
DOM PERIGNON, Champagne France		400
HOUSE SPARKLING		
HOUSE RED	13	52
HOUSE WHITE		
FERRARI CARANO, Fume Blanc Sonoma, California	15	60
CLOUDY BAY, Sauvignon Blanc Marlborough, New Zealand	20	80
WHISPERING ANGEL, Rosé Provence, France	16	64

BRIDGES RIVER VISTA TEA

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.

SAVORY

75

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

Potato Leek Soup - crispy shallots

Crepe Sushi - gravlax, everything bagel spice cream cheese, spinach, roast tomato, tobiko, balsamic drizzle

Chicken Liver Mousse - brioche, blueberry chutney, pickled pearl onion

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

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

SWEET

Blackberry Yuzu Macaron - blackberry preserves, yuzu ganache

Caramel Orange Profiterole - salted caramel mousse, blood orange jam

Earl Grey Tart - Earl Grey sponge, bergamot custard, whipped ganache, cocoa nib

Opera Torte - almond joconde, espresso buttercream, dark chocolate ganache

Cinnamon Roll Donuts - vanilla bean glaze

IN THE BASKET

Served with forest berry preserves and lemon curd

Dark Chocolate and Orange scone

Cranberry scone

Maple Glazed Oatmeal Raisin cookie

Citrus Madeline

KIDS MENU

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.

Cinnamon Roll Donuts - vanilla bean glaze

Caramel Profiterole - salted caramel mousse

Maple Glazed Oatmeal Raisin cookie

Pastry Chef — Thomas Gorczyca

Executive Chef — Liz Sweeney