



LONDONHOUSE[®]
C H I C A G O

BRIDGES AFTERNOON HOLIDAY TEA



RARE TEA CELLAR

BLACK TEAS

2012 vintage Hot Chocolate Pu-Erh, cave aged black tea that is blended with single estate cocoa nibs and real Madagascar vanilla

Canadian Ice Wine Elixir, high mountain grown black tea that is blended with Canadian Ice wine

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

Darjeeling, roasters tea from Norther India. Delicate vegetal, mossy, fruity and citrus flavors

GREEN TEAS

Italian green almondine, high mountain estate grown Chinese green tea blended with the finest fresh pressed Italian almond oil and Seville Orange

Emperor's Genmaicha, a special Japanese tea that blends high quality Sencha green tea with fire-toasted rice

Sencha - the flavor profile is light and refreshing with a mild sweetness and the aroma is fresh and green

FLOWERS AND HERBS

Georgia Peach Nectar Rooibos (organic), a blend of South African organic rooibos, peach puree and peach pieces, an amazing nose of peach, with a natural sweetness that is great hot or over ice

Mallorca Melon, a blend of ripe Spanish fruits and Hibiscus flowers.

Emperor's Lemon Meritage, proprietary blend of 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 menthol flavor will invigorate you

LIBATIONS

	G	B
LH MIMOSA	14	
BLOODY MARY	16	

CHAMPAGNES

Veuve Clicquot, Brut, Yellow Label, France	30	150
Perrier-Jouet Grand Brut, France	35	150
Dom Perignon, France		300

SPARKLING

HOUSE SPARKLING	13	46
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SAUVIGNON BLANC

FERRARI CARANO FUME BLANC, Sonoma, California	15	50
CLOUDY BAY, Marlborough, New Zealand	20	65

ROSÉ

CHATEAU D'ESCLANS, WHISPERING ANGEL, Provence, France	16	56
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BRIDGES AFTERNOON HOLIDAY TEA

55

SAVORY

(VG) Brandied Mushroom mousse crepe
vegan crepe, seasonal mushrooms, vegan cream

Vichyssoise, chilled potato leek soup
chilled vichyssoise

Duck a l'orange crostini
confit duck rilette, candied orange peel, chives

(V) Butternut squash tart
roasted squash, toasted pepita, goat cheese dust

***Beet cured salmon gravlax**, pumpernickel toast
crème fraîche, red onion, dill

Honey wheat cannoli, tarragon egg salad, chive, caviar

SWEET

Rudolph dome, speculoos cookie, pear confit,
muscovado mousse

Almond cranberry petit fours, almond frangipane cake,
cranberry jam, white chocolate

Snowman truffles, cocoa cookie ganache, white chocolate

Peppermint santa suit macaron, french macaron,
white chocolate peppermint ganache

Chai spice donut

IN THE BASKET

**Cranberry-orange scone, maple pecan scone,
ginger snap cookie, ginger brioche**

KIDS MENU

25

Ham or turkey & cheese bites

Christmas tree flatbread

Mini Max the dog

The Grinch strawberry

Mini cupcake

French macarons

(V) Vegetarian | (VG) Vegan
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Executive Chef | Elizabeth Sweeney
Executive Pastry Chef | Thomas Gorczyca