

BRIDGES AFTERNOON HALLOWEEN TEA

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-toased 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	В
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
SAUVIGNON BLANC		
FERRARI CARANO FUME BLANC, Sonoma, California	15	50
CLOUDY BAY, Marlborough, New Zealand	20	65
ROSÉ		

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SAVORY

Roasted tart - roasted squash, toasted pepita, goat cheese dust

Beef tartare-beef tenderloin, shallot, cornichon, caper, purple potato chip

Peach gourgere eye-gruyere cheese puff, cured dwarf peach, currant gel

Bison slider on black nero bun

Green gazpacho

Black tea cured hamachi

SWEET

"The ice cream" - nougatine, wafer cone & pistachio cream

"The coconut" - Piña rum compote, coconut mousse cover with chocolate

"The sun" - sablé breton, lemon mousse, torched meringue

Rock moon brioche

Death of chocolate cookie

Red velvet brittle bite

Oreo macaroon

Cherry chocolate scone

Coconut mango scone

KIDS MENU 25

Ham & cheese stars

Sesame butter & grape jelly bites

Tomato & hummus

Compressed melons

Miniature assorted cupcakes

Executive Sous Chef Elizabeth Sweeney
Pastry Chef Saiith Otunu