



*AFTERNOON TEA*

*Served daily between 12pm and 4:45pm*

# *The New Yorker Tea*

## SANDWICHES AND SAVORIES

- Lox & Bagel, Pickled Cucumber, Cream Cheese,  
House Cured Pickles, Alfalfa Sprouts
- Deviled Organic Egg Salad, Dill Pickle Relish,  
White Bread
- House Made Turkey, Cranberry Aioli, Romaine  
Whole Wheat Bread
- English Cucumber, Pickled Red Onion Cream Cheese,  
Rye Bread
- Roasted Chicken Salad, Celery, Preserved Pear, Walnuts  
Whole Wheat Bread
- Prosciutto Cotto, Gruyère, Dijon, Ficelle Baguette

## SCONES

- Freshly Baked, Warm Seasonal Scones
- Double Devonshire Cream, Lemon Curd, Preserves

## PASTRIES AND SWEETS

- Duo of White Chocolate and Cranberry, Pistachio Cake
- Key Lime Tart
- Chocolate and Orange Ganache Triangle
- Black & White Éclair
- Fresh Fruit Tart
- New York Style Cheesecake
- Pistachio Macaron

70 PER PERSON

---

## WITH A GLASS OF CHAMPAGNE

NV, Veuve Clicquot Brut, *Reims*

or

NV, Moët & Chandon Brut Rosé Impérial, *Épernay*

95 PER PERSON

*Menus and prices subject to change*

# *The Champagne Tea*

## SANDWICHES AND SAVORIES

Thyme Roasted Prime Rib Sandwich, Horseradish Aioli,  
Arugula, Onion Roll

Peekytoe Crab Salad, Green Apple, Cucumber, Black Truffle Oil,  
Grain Mustard Aioli, Pretzel Crostini

Foie Gras Torchon, Sweet & Sour Shallots,  
Cracked Hazelnuts, Fig Jam, Toasted Brioche

Hudson Valley Smoked Salmon, Smoked Salmon Mousse,  
Pickled Mustard Seeds, Pressed Cucumber

Lobster Roll, Daikon Sprouts,  
Buttered Brioche Roll

Confit New Potato, Chive Crème Fraîche, American Sturgeon Caviar

*3g Private Reserve American Ossetra Caviar - \$25 SUPPLEMENT*

*3g Royal Sterling Caviar - \$19 SUPPLEMENT*

## SCONES

Freshly Baked, Warm Seasonal Scones

Double Devonshire Cream, Lemon Curd and Preserves

## PASTRIES AND SWEETS

Almond and Apple Frangipane Savarin

Coffee and Brandy Chouquette

Pistachio Green Tea Financier

Chocolate Passion Fruit Macaron

Chocolate and Hazelnut Plaisir

Black & White Éclair

Fresh Fruit Tart

## WITH A GLASS OF CHAMPAGNE

NV, Veuve Clicquot Brut, *Reims*

or

NV, Moët & Chandon Brut Rosé Impérial, *Épernay*

110 PER PERSON

*Menus and prices subject to change*

# *The Children's Eloise Tea*

## SANDWICHES AND SAVORIES

Deviled Organic Egg Salad, Dill Pickle Relish,  
White Bread

House Made Turkey, Cranberry Aioli, Romaine  
Whole Wheat Bread

Organic Peanut Butter and Jelly

English Cucumber, Pickled Red Onion Cream Cheese,  
Rye Bread

Prosciutto Cotto, Gruyère, Dijon, Ficelle Baguette

## SCONES

Freshly Baked, Warm Seasonal Scones  
Double Devonshire Cream, Lemon Curd and Preserves

## PASTRIES AND SWEETS

Chocolate and Peanut Butter Cup  
Fudge Brownie

Apple and Cinnamon Cupcake

Caramel and Chocolate Meringue

Black & White Éclair

Fresh Fruit Tart

Pink Pink Cotton Candy



---

## HOT HOT TEAS

Tropical Garden

Children's Tea

Rooibos des Vahinés

Mélange du Cap

-or-

## QUENCHERS

Cold Cold Pink Lemonade

Vanilla Iced Tea

50 PER CHILD  
UNDER 16 YEARS OF AGE

*Menus and prices subject to change*