Tea Moderno

The Great Room Social Lounge puts a modern twist on the time-honored tradition of gathering for English Afternoon Tea from 2-4pm. Sample contemporary blends featuring classic selections as well as emerging tea markets, while noshing savory and sweet Italian-inspired small bites. Tea-based cocktails and sparkling wines available à la carte.

ORGANIC JASMINE PEARL *Sweet, flowery scent of Jasmine perfume*

IMPERIAL GREEN *Rich in antioxidants, sweet and delicate aroma*

ORGANIC CHAMOMILE FLOWERS *(from Egypt) Tranquil and calming with sweet and fragrant golden chamomile blossoms*

EARL GREY *Delicate citrus bergamot aroma*

ENGLISH BREAKFAST *With a hint of Ceylon to sweeten*

ORGANIC PEPPERMINT *An invigorating herbal infusion, fresh & rich in mint oils with an amazing uplifting aroma*

SMALL BITES

Cured Salmon and Grapes on French Ficelle
Cucumber with Tzatziki and Mint on Flax Ficelle Bread
Jamon Serrano and Olives on Ficelle Cranberry Walnut
Yellow Beets with Goat Cheese on Squaw Raisin
Strawberries and Saba on Squaw Raisin
Manchego and Lemon Preserve on French Baguette
Chef's Selection of Tea Pastries, including:
Grand Marnier Cream Puff, Hazelnut Chocolate Tart,
Mixed Berry Bavarian Tart, Pistachio Madeleine,
Raspberry Lychee Rose Cup and Assorted Éclair Macaroons

55 per person

Bubbles and Caviar

Enhance your tea experience with a glass of Prosecco and American caviar.

75 per person

A La Carte Tea Cocktails

Té Bellini 14

Jasmine Tea, Peach Purée, Fino Sherry and Villa Sandi

The English Garden 14

Earl Grey, Hendrick's Gin, Cucumber, Elderflower Cordial, Mint and Champagne

Little Daisy 10

Chamomile Tea, Grapefruit, Honey, Lillet Blanc, Tanqueray 10

Mint Tea Julep 10

Peppermint Tea, Sazerac Rye, Branca Menta, Fresh Mint

Wines by the Glass

Champagne / Sparkling Wine

Chandon, 'Etoile,' Brut, Napa	*14*
Chandon, Brut Rosé, California	*17*
Schramsberg, Blanc des Blancs, Napa	*24*
Laurent Perrier, Brut, Tours-sur-Marne	*24*
Veuve Clicquot Ponsardin, 'Yellow Label,' Reims	*28*
Moët & Chandon, 'Imperial Rosé,' Epernay	*29*
Ferrari, 'La Perle,' Veneto	*30*

Dessert Wine

Vin Santo, Villa di Vetrice, Chianti, 2003	*16*
Maculan, Torcolato, Breganze, 2007	*20*
Dolce, Late Harvest, Napa, 2008	*24*
Donnafugata, Ben Rye, Pantelleria, 2012	*25*
Inniskillin, Vidal Icewine, Niagra, 2012	*28*