

MARY CASSATT TEA ROOM

Served daily from 2:00 pm until 5:00 pm

SIGNATURE TEA

\$49.00 per Person
(Children under 10 half price)

Compotiers filled with a selection of miniature savory canapés and tea sandwiches, freshly baked seasonal scones, clotted cream, fresh preserves, and a collection of delicacies and petits-fours.

Your choice of Tea or French press

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TEA AU CHAMPAGNE

Sommelier's recommendation

*Marquis de la Tour, Brut, NV, France, \$12.00 per Glass
Jean-Pierre Legret, Brut, NV, France, \$40.00 per Glass*

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A La Carte

CUISINE

Selection of Miniature Savory Canapés and Tea Sandwiches
\$24

*Tuna Tartare, Brioche, Artichoke, Caviar
Beef Tartare, Crostini, Parmesan, Arugula
Chicken Salad, Kalamata Olive Focaccia, Grape, Mustard
Smoked Salmon, Goat Cheese, Tarragon, Bagel Tuille
Egg Salad, White Bread, Bacon, Chive
Cremini Mushroom, Sun-dried Tomato Ricotta*

GOURMANDISES

Freshly Baked Seasonal Scones
\$8

Blackcurrant, Devonshire Cream, Lemon Curd

A Collection of Delicacies
\$18

*Chibouste, Almond Macaroon, Pear/Strawberry
Gianduja, Milk Chocolate Ganache, Hazelnut Chocolate
Verbena Raspberry Tart, Raspberry, Verbena Meringue
Panna Cotta, Passion Fruit, Coconut Streusel
Mocha Chocolate, Chocolate Butter Cream, Coffee Infusion
Almond & Pistachio, Orange & Lemon Confit, Pistachio Cream*

Petits-Fours
\$8

*Macaroon
Cannelés de Bordeaux
Short Bread
Madeleines*

SPECIALTY TEA BLENDS

Rittenhouse Signature Tea – Persian Rose
Nini Ordoubadi of Tay Tea created this blend with Ceylon bergamot, rose petals, cardamom, and borage.

Marry Me Again...
Ceylon black tea, violets, lavender, and a sprinkling of purple corn flowers. Delicate flavors, but high caffeine.

Duchess' First Love
Creamy Earl Grey blended with rooibos that magically creates a nose reminiscent of caramel.

SINGLE NOTE TEAS

Floral Jasmine Green
Chinese green tea scented with jasmine flowers. Jasmine flowers are picked while still closed and kept chilled until evening when they open, releasing their fragrance which is subsequently absorbed by the green tea. Medium tannins, soft and delicate aroma and body.

Sencha Fukujycha
Japanese green tea. Very traditional nose; hay and green cut grass. Light tannin. No fermentation thus a light green mild tea.

Imperial Oolong
In between a green and black tea, but closer to a green tea. Low fermentation. Medium tannins. Greenish yellow color. Nose of grass and orchid.

Single Estate Darjeeling
Harvesting in summer yields fragrant and rich muscatel notes. 14 different tea gardens within a single estate are used for the blend. Often called the "Champagne of Teas". Slightly floral, with rich woody notes. Complex palate with both broad and sharp notes.

Lychee Congou
A rare and exotic Chinese black tea from the Congou region is scented with the essence of lychee. Nutty with a slight sweetness.

Imperial English Breakfast
Classic black tea blend. Produces a darker tea coppery in color. Biscuity flavor and slight earthiness. Enhanced with a touch of milk.

"Blue of London" –Earl Grey
Palais des Thés blends black tea from the Yunnan province with intense Calabrian Bergamot oil.

Irish Breakfast
Traditional breakfast blend. Blend of Assam from India and African Tea. High tannins because of the cut tea leaves which leads to higher extraction.

INFUSIONS

Organic Peppermint
Tisane, peppermint leaves are dried concentrating the menthol component. Strong infusion that is amazingly minty.

Organic Chamomile
Tisane, 100% chamomile flowers. One of the most popular tisanes. Slightly sweet, soft, and musty aroma. Smooth and slight apple note on the palate.