

Libations

Sparkling

La Marca Prosecco **\$10.00 glass/\$32 bottle**
Clean and fresh with lemon, green apple, and grapefruit

White

Cannonball Sauvignon Blanc **\$10.00 glass/\$32 bottle**
bursting with flavors of grapefruit, nectarine, and honeysuckle.

Sea Glass Pinot Grigio **\$10.00 glass/\$32 bottle**
Aromas of lemongrass, grapefruit, and honeysuckle lead to decadent flavors of ripe pear, apple, and hints of tangerine.

Cupcake Chardonnay **\$10.00 glass/\$32 bottle**
Rich, creamy wine with flavors of apple, lemon, vanilla, and a hint of toasted almond

Red

De Loach Merlot **\$10.00 glass/\$32 bottle**
Opulent flavors of black cherry, blackberry, and dusty chocolate all underlined by toasty vanilla oak,

Dark Horse Pinot Noir **\$10.00 glass/\$32 bottle**
raspberry, cedar and red-cherry flavors, light tannins, a polished feel on the palate and lingering finish.

Mirassou Cabernet Sauvignon **\$10.00 glass/\$32 bottle**
Blackberry, black cherry, and raspberry, layered with vanilla and soft tannins

Chocolate-Covered Cherry Martini **\$15.00**
Vodka, Crème de Cacao, Cherry

Raspberry Royale **\$15.00**
Prosecco & Raspberry Liquor

Blushing Berry Spritzer **\$8.00**
Cranberry Juice, Ginger Ale, Orange Juice

Mimosa, Bellini **\$10.00**

Soda, Hot Chocolate, Lemonade, Coffee

White Tea

light caffeine, steep 5 minutes

- Angels Kiss* – a heavenly blend of passionfruit, pineapple, strawberry
- Dragon Fruit* – pomegranate, kiwi, raspberry & dragon fruit
- Mango Pear* – delicate white peony with bits of mango & pear
- White Grape* – currants, rose hip, mallow & cornflower

Black Teas

most full caffeine, steep 4 minutes

- Berrylicious* – cranberry, raspberry, pomegranate, peony petals
- Blood Orange* – blood orange peel, safflower, Ceylon base
- Butter Truffles* – butter cookie w/hint of grated orange peel, savory & spicy notes
- Caramel Chai* – caramel, cinnamon, coriander, cardamom
- Ceylon Star* – Sri Lanka makes a classic flavor
- Chocolate Truffle* – melted creamy chocolate with a dash of cream
- Darjeeling* – Himalayan blend with soft amber and nutmeg
- Earl Grey* – crisp bergamot aroma and flavor on Ceylon
- English Breakfast* – traditional blend
- Irish Morning* – wild strawberry leaves, safflower, coconut
- Lapsang Souchong* – black Chinese tea with a smoky note
- Maple Taffy* – heated maple syrup with a hint of cinnamon & popcorn
- Orange Cookie* – cinnamon, coriander, cardamom, cloves, peppercorns & apple
- Red Vineyard Peach* – peaches and strawberry
- Salty Caramel* – smooth melted salty caramel
- SFI Signature Blend* – black tea, pink peppercorns, tangerine & vanilla
- Spicy Chai* – aniseed, cinnamon, ginger, peppercorns, cloves
- Sunday Tea* – medium strong black tea with vanilla notes
- Violet Macaron* – violet flowers & almonds

Green Teas & Yerba Mate

medium caffeine, steep 3 minutes

- Apple Pear* – fruity and light green tea blend with apple and pear pieces.
- Blueberry Blossom* – sweet apple, spicy ginger, and blueberry blossoms
- Enchanted Forest* – aroma of Black Forest Cherry refined with sweetness
- Formosa Oolong* – Taiwanese, flowery and spicy
- Genmaicha* – Japanese green has a surprise inside: toasted rice
- Jasmine Green* – naturally scented by jasmine blooms
- Japanese Cherry Blossom* – aromatic, pink cherry blossoms
- Sencha* – strong green tea

Herbal & South African Rooibos (SAR)

caffeine free, steep 5+ min

- Almond Biscotti* – almond, apple, hibiscus blooms & cinnamon
- Apple, Ginger, Rosemary* – sweet apple, ginger, rosemary & aniseed
- Banana Pudding Tiramisu* – banana, sweet pudding, coffee beans & caramel pieces
- Chocolate Rum (SAR)* – notes of dark chocolate, rum, coconut, licorice root
- Cotton Candy* – pineapple, dragon fruit, apple, marshmallow, raspberry
- Cranberry Plum* – purple dragon fruit, sweet cherry, plum, blue cornflowers
- Dueling Dragons* – ginger, dragon fruit, raspberry, carrot
- Honey & Ginger* – creamy honey, apple, and ginger
- Lemon & Fig* – green rooibos, lemon, fig, pistachios, and apple
- Mandarin & Bergamot* – apple, carrot, mandarin, orange, rose, blackberry
- Mint/Cream* – white like snow fresh like winter, creamy white flavors w/cool mint,
- Morello Cherry/Plum (SAR)* – Cherry & plum, apple pieces & violet mallow blossom
- Peaches & Cream* – peaches, rose petals, carrot flakes, pineapple
- Pumpkin Spice* – pumpkin, cinnamon, cardamom, coriander, clovers
- Raspberry Rose* – tangy raspberries complimented by a flowery oolong
- Spicy Chocolate (SAR)* – sweet chocolatey notes, a kick of cinnamon & chili peppers
- Strawberry Macaroon* – fruity strawberry, cream nuances, light & nutty
- Sweet Sin (SAR)* – raspberry, rose, vanilla and cocoa
- White Chocolate Pistachio* – white chocolate, pistachio with notes of coconut
- Winter Solstice* – Warm favors of caramelized pomegranate and wintery spices

February 2025

The Duchess

\$38 per person

The formal "Duchess of Bedford" style of afternoon tea with our 3-tiered cake stand. Includes a large pot of tea or two small pots. No splitting please.

Truffled Potato Soup

First Tier

Chicken Pot Pie Pastry Puff

Strawberry Ricotta Bruschetta

Garden Square

Tomato, Boursin, Arugula, Pumpernickel

Second Tier

Black Forest Scone

With Devonshire Cream

Third Tier

Petit Four

Toffee Gelato

Fig Squares

Strawberry Macarons with chocolate ganache

The Hibiscus

\$30 per person

This version has only 2 tiers and does not include the top third dessert tier. Includes a small pot of tea. No splitting please.

Soup, Savory & Scone

\$18 per person

Enjoy the soup and choice of first tier savory item with a scone and a small pot of tea. No splitting please.

The Chandelier

\$25 each

An assortment of desserts and scone on a decorative multi-tier stand

Children's Menu

The Bumblebee

\$20 per person

Under 12 years old only please. A smaller kid friendly version of The Duchess with fruit cup starter followed by macaroni & cheese, Nutella & grape jelly on wheat and a dessert sampling presented on a tier. Includes beverage. No splitting please.

*Please let your server know of any allergies before you order.
We do have Gluten Free, Dairy Free and Vegan options for an upcharge.*

In February's chill, a cup of tea is the perfect hug

Take home a taste of the Tea Parlor

*We sell all our looseleaf teas for you to enjoy at home
\$12 per bag = 20 cups of tea*

Toffee Gelato Pint: \$9.50

Petit fours: \$35 per dozen

*We also have several themed and non-themed gift baskets
tea pots & accessories for neat gift ideas!*

Gift certificates are available

