

THE LIVING ROOM

Afternoon Tea Menu

Finger Sandwiches

Cucumber, Dill
Egg, Dijon Mustard, Watercress
Camembert, Tomato, Pesto
House Smoked Salmon, Caper
Curried Chicken, Almond, Raisin

Petites Pastries

Pumpkin financier
Gingerbread truffle
Cranberry & Chocolate Cake
Apple Pie Tart
Ube Macaron

Scones and Accoutrements

Traditional and Currant Scones
House Made Seasonal Preserves
Lemon Curd, Devonshire Cream
Strawberries and Cream

Traditional Tea

Tea selection, menu and a glass of:

Sparkling Wine, Roederer Estate, Brut MV, Anderson Valley
~or~ Duche de Longueville Sparkling Cider

75

Royal Tea

tea selection, menu and a glass of:

Champagne, Nicolas Feuillatte, Brut MV, France

80

Imperial Tea

*tea selection, menu, caviar canapé,
The Peninsula Page Boy Cap Cake as a parting gift,
and a glass of:*

Champagne, Deutz, The Peninsula Label, Brut MV, France

92

Wines by the Glass

Sparkling, Roederer Estate , Brut MV, Napa Valley	16
Champagne, Nicolas Feuillatte , Brut MV, France	20
Champagne, Deutz , The Peninsula Label, Brut MV, France	26
Rosé Champagne, Laurent-Perrier , Cuvée Brut Rosé MV, France	39
Grüner Vetliner, Domaine Wachau , Austria 2014	14
Sauvignon Blanc, Pascal Jolivet , Sancerre, France 2016	18
Chardonnay, Keller Estate , Peninsula Label, Sonoma 2015	18
Pinot Noir, Keller Estate , Peninsula Label, Sonoma 2015	20
Pinot Noir, Mateo , Little Boat, Sonoma 2014	29
Cabernet Sauvignon, Justin , Paso Robles 2015	17
Syrah, Stolpman , Ballard Canyon, Santa Barbara 2014	14

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, EGGS
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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Traditional

The Belvedere

Belvedere is our signature tea, chosen to delight tea aficionados. Like a beautiful Burgundy wine, this cup offers a lush aroma with hints of dried fruit.

Earl Grey

Bergamot gives the aromatic, refreshing character that balances the invigorating briskness of the tea with a bright fresh citrus taste.

English Breakfast

High quality full leaf black tea from China and Ceylon.

Darjeeling

The distinctive amber liquor of this fine Indian tea brings a bright, slightly nutty flavor with hints of currants.

Green

Temple of Heaven

Generally regarded as the best of all gunpowder teas, this green tea has a delicate, herbaceous flavor and subtle, pale liquor.

Genmai Cha

A classic Japanese green tea made from Sencha leaves blended with roasted grains of rice.

Flavored and Scented

Tropical Peninsula

Black Assam flavored with natural tropical flavors. Accented with mango, pineapple and blue corn flowers.

Chai

Fascinating blends of spices and black tea from India. Redolent with cardamom, cinnamon and cloves.

Tahitian Vanilla

The buttery smooth flavor of fine Vanilla paired with mild black tea to produce a rich, full-bodied aromatic cup.

Caramel Pear

Rich, clean teas from Ceylon and China are lightly flavored with pear essence and then blended with caramel.

Traditional Black Currant

The sweet taste and delicious spicy aroma of berries without the tartness make black currants a traditional favorite for blending with hearty black teas.

Jasmine

Jasmine blossoms produce a cup that is highly perfumed and delicate.

Herbal Infusions

Pure Egyptian Chamomile

The finest chamomile has a flavor and aroma reminiscent of apples. These full flower buds yield liquor with the texture and body of a fine Chardonnay.

Tropical Tisane

An invigorating, caffeine free blend of mango, hibiscus, pineapple and sunflower petals that yields a colorful cup redolent with citrus flavors.

Meditation

Spearmint leaves from the Pacific Northwest and Egyptian Chamomile.

Organic Rooibos

The needles from this South African plant produce an herbal tea that is rich in vitamins, minerals and antioxidants. Fruity, rounded, mild and smooth with a refreshingly herbal texture.

Pacific Coast Mint

A blend of organic spearmint and organic peppermint domestically grown and harvested on the picturesque Oregon and California coasts.