



Afternoon Tea

The Historic Pfister Hotel

Friday, Saturday & Sundays Weekly
Seating times 12:30, 1:00, 1:30 & 2:00pm
Reservations Required
Oct 20th- April 1st

Add Veuve Cliquot or Veuve Cliquot Rosé to any menu \$27/\$99

Featuring 1893 Pfister Blend White Tea Rose Mélange

Organic green tea with jasmine, organic white tea with peppermint, organic lavender flowers

Sweets

Accompanied by your selection of tea

- Chocolate and caramel gold bars
 - Fruit baskets
 - Raspberry pistachio tartlets
 - Pomegranate stained glass
 - Exotic tartlets, assorted bonbons
 - Assorted scones, French macarons,
 - Chocolate ganache tartlets,
 - Lemon meringue
 - Double cream, lemon curd,
 - Homemade preserves
- 39

Victorian Tea

Accompanied by your selection of tea

- Goat cheese and watercress sandwiches
 - Delicate cucumber sandwich, dill Chantilly
 - Caramelized onion and arugula quiche
 - Herb roasted turkey pinwheels with red onion marmalade
 - Crab Louis salad, sweet gherkins
 - Scottish smoked salmon, savory crepes, herb Neufchatel
 - Assorted scones, French macarons,
 - Chocolate ganache tartlets,
 - Lemon meringue
 - Double cream, lemon curd,
 - Homemade preserves
- 54



Vegetarian and gluten free

Accompanied by your selection of tea

- Goat cheese and watercress sandwiches
 - Lemon olive hummus, pita
 - Zucchini ribbons, savory crepes, herb Neufchatel
 - St. Andre mousse tarts with fresh honeycomb
 - Delicate cucumber sandwich, dill Chantilly
 - Assorted scones, French macarons,
 - Chocolate ganache tartlets,
 - Lemon meringue
 - Double cream, lemon curd,
 - Homemade preserves
- 54

All Grown Up

For young ladies & gentlemen 12 years and younger

- Warm sipping chocolate, lemonade, cider or milk
 - Vermont ham & cheddar finger sandwiches
 - Herbed chicken salad tartlets
 - Assorted scones, French macarons,
 - Chocolate ganache tartlets,
 - Lemon meringue
 - Double cream, lemon curd,
 - Homemade preserves
- 29

Jade Oolong, Oolong Tea

Aromatic and delicate with floral notes of gardenia and freesia blossoms.

Chamomile Blossom, Caffeine-free Herbal Tea

Calming, soothing German chamomile with a unique honey-like sweetness and hints of apple and quince.
Organic

Cinnamon Plum, Caffeine-free Herbal Tea

A warming spice blend with hints of juicy plum, succulent currant and sweet Saigon Cinnamon.
Organic and Fair Trade Certified™

Hibiscus Berry, Caffeine-free Herbal Tea

A rejuvenating tropical fruit tea highlighting tart hibiscus and luscious forest berries.
Organic and Fair Trade Certified™

Tangerine Ginger, Caffeine-free Herbal Tea

A punchy herbal blend with zesty, revitalizing ginger and bright, refreshing citrus.
Organic and Fair Trade Certified™

Earl Grey Lavender, *Black Tea*

Inspired by French tea salons. Aromatic lavender perfectly complements the sweet floral character of Bergamot in this unique take on a classic black tea.
Organic and Fair Trade Certified™

Ceylon Single Estate, *Black Tea*

A breakfast-style black tea with a rich red infusion and robust, malty character.

Vanilla Bean, *Black Tea*

Decadent and smooth black tea with remarkably sweet and aromatic hand-chopped vanilla bean.
Organic and Fair Trade Certified™

Peach Blossom, *White Tea*

Delicate white tea with a floral sweetness and luscious notes of just-ripe peaches.
Organic

Jade Cloud, *Green Tea*

Delicious and subtly sweet pure green tea nurtured by the clouds and cool mist of early spring.
Organic and Fair Trade Certified™

Chocolate Chai, *Chai*

A velvety and indulgent blend of rich Pu-erh tea, enlivening yerba maté and sweet cacao.
Organic and Fair Trade Certified™

Fun Fact

The Duchess of Bedford in England created afternoon tea when she began having servants serve her tea and cakes around 5 p.m. to cure that “sinking feeling.”

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Tax and 18% gratuity not included. 18% gratuity will be added to all parties of 6 or more.