



# Winter Wonderland

## AFTERNOON TEA

Saturday & Sunday, January 18<sup>th</sup>, 19<sup>th</sup>, 25<sup>th</sup> & 26<sup>th</sup>, 2024  
Exclusively in our Dining Room | First Seating at 2:30pm |  
Second Seating at 3:00pm | Two-Hour Seating Time

### FINELY CUT GOURMET SANDWICHES

Classic English Cucumber & Cream Cheese on Sourdough (V)  
Devilled Egg with Local Salmon Caviar, Chives  
Lobster Tartelette  
Turkey & Cranberry on Artisan Sourdough  
Truffled Leek Quiche with Sundried Tomato Pesto  
Confit Albacore Tuna Sandwich with Capers & Dill

### SAVORY CAKES

Chef's selection of Freshly Baked Scones & Crumpets,  
with Clotted Cream, Assorted House-Made Preserves

### PASTRIES & SWEETS

Spekulatius Infused Profiterole (V)  
Selection of Seasonal Macarons (V)  
Peppermint Mocha Verrine (V)  
Hazelnut Chocolate Roulade (V)  
Ginger Bread Cheesecake Tartelette (V)

### SEAFOOD PLATTER | 58

6 Local Westcoast Oysters, 6 Prawns, Classic Mignonette,  
Cocktail Sauce, Citrus

### ENHANCE YOUR TEA

Enjoy all the delights of our Traditional Afternoon Tea with the choice of...

Wedgewood x Tantalus Blanc de Noir, 2021, East Kelowna Slopes, BC |  
24 (glass), 105 (bottle)

Prosecco DOCG Brut 'Asolo', Giusti | 16.50 (glass), 72 (bottle)

Blue Mountain Brut, Okanagan Falls, BC | 22 (glass), 96 (bottle)

Taittinger, Champagne, France | 38 (glass), 165 (bottle)

Moët & Chandon 'Imperial' Brut | 125 (half bottle), 175 (bottle)

Kir Royale | 16 (glass)

Pastry Chef | Samson Iza-Fellows

Requests for substitutions are politely declined | \$72 per person pre-paid. Taxes, and gratuity not included | A service charge of 18% will automatically be added to all parties of six (6) or more | Alcoholic beverages are subject to an additional 10% PST | All items subject to change without notice

(GF) Gluten Free (V) Vegetarian





LOOSE LEAF TEA SELECTION



SEASONAL BLENDS

Seasonal Blend of the Week

Please Ask Your Server For  
Details on This Week's  
Seasonal Blend

Nutcracker

Aroma: Nutty, Opulent  
Palate: Nutty, Rich, Smooth  
Notes: High Caffeine, Black Tea



TRADITIONAL BLACK TEA BLENDS

Classic Orange Pekoe

Aroma: Subtle  
Palate: Medium-Bodied, Mature Character  
Notes: High Energy, High Caffeine

Imperial Earl Grey

Aroma: Vibrant Citrus Fragrance  
Palate: Rich, Memorable Intensity  
Notes: Rejuvenating, High Caffeine

Decaffeinated English Breakfast

Aroma: Rich & Biscuity  
Palate: Full-Bodied & Clean  
Notes: Medium Antioxidants,  
Caffeine-Free

English Breakfast

Aroma: Sweet & Biscuity  
Palate: Elegant, Refined Smoothness  
Notes: High Energy, High Caffeine



HERBAL INFUSIONS

Organic Chamomile Flower

Aroma: Soft, Musty  
Palate: Smooth, Apple-Like  
Notes: High Health, Caffeine-Free

Organic Peppermint Leaves

Aroma: Cool  
Palate: Minty, Sweet  
Notes: High Health, Caffeine-Free



SCENTED GREEN TEAS

Organic Floral Jasmine Green Tea

Aroma: Intriguing, sweet & heady  
Palate: Delicate structure, soft  
Notes: Anti-oxidants, Low Caffeine

Sencha Fukujyu Cha

Aroma: Complex Vegetal  
Palate: Nori, Green Softness  
Notes: Vitamins & Anti-oxidants,  
Low Caffeine



INDIAN ESTATE BLACK TEA

Golden Assam Tea

Aroma: Warm & Pungent  
Palate: Full-Bodied & Malty  
Notes: Awaken the Soul, High Caffeine

Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

If you or a member of your reservation have any dietary requirements, please contact us and we will do our best to accommodate