AFTERNOON TEA AT THE OCEAN HOUSE

Served from 3:00 - 5:00 p.m. Friday, Saturday & Sunday Afternoons in the Living Room

TEA MENU

TEA SANDWICHES

Chicken Salad, Whole Grain Mustard, Golden Raisin, Marcona Almond

Gravlax, Pickled Red Onion, Whole Grain Mustard Cream Cheese, Rye

Cucumber, Herb Chèvre, Brioche

Lobster Salad, Caviar, Chervil, Brioche

SCONES

Freshly Baked

Clotted Cream ~ Vermont Creamery Butter Peloni Farms Preserves

PASTRIES AND SWEETS

Classic Madeleines ~ Seasonal Macaroons Petite le Opera ~ Carmel Shortbread

AFTERNOON TEA \$24 per guest

ROYAL TEA \$38 per guest

Royal Tea includes above menu and a glass of Pol Roger, Extra Cuvee de Reserve, Champagne

TEA SELECTIONS

GREEN TEAS

Green tea is grown in China, Taiwan and Japan. It is unfermented, which provides it a more delicate flavor and less caffeine than fermented tea. Green tea should be enjoyed without milk or sugar.

~Jasmine~ Delicately flavored from the Jasmine flower.

Oolong Teas

Oolong teas are semi-fermented, undergoing the same treatment process as black tea, only fermented for less time.

They are especially good for digestion, so it is naturally a great tea to drink after a large meal. It is typically never drunk with milk, sugar, or lemon.

~Decaffeinated Ceylon~ A rich, bold tea from Sri Lanka.

~Darjeeling~ A blend of first flush and Autumnal teas from the finest tea gardens, known as "The Queen of Teas".

BLACK TEA

Black tea is fully fermented, gaining its color and character from the processing of the leaves. The bright copper liquor has a full, round aroma, and a flavor ranging from malty to flowery. These teas are often taken with milk and sugar.

~Earl Grey Supreme~ The finest black tea with Ceylon vintage silver tips added and lemony bergamot.