fternoon Sea

first course

Mini OSweet Breads & OSpreads

strawberry jam, lemon curd, earl grey mousse blueberry scone, croissant

second course

Quiche Lorraine – bacon, caramelized onions, spinach served with summer salad OR

Summer Quiche – asparagus, roasted red pepper, cheddar, grana padana served with summer salad

third course

Assorted Desserts

petit four, champagne tea cakes, pound cake

Organic Two Sisters Tea Buffet included *22% service charge will be added to bill*