

SAVORIES & SWEETS

AMUSE-BOUCHE

Parmesan @ Paprika Madeline, Tarte Flambe, Curried Carrot @ Chickpea

SANDWICHES

Oxtail Marmalade @ Aged Cheddar, Cucumber @ Mint Cream Cheese, Beet-Cured Lox, Auburn Eggs with Asparagus @ Truffle Mayonnaise

SCONES

Medjool Date @ Pecan, Served with Devon Clotted Cream, and Hornsby Farms Homemade Preserves, Apple Butter

ASSORTED PATISSERIE

Chocolate Choux @ Milk Chocolate Chantilly, Basque Cheesecake, Rhubarb Strawberry Crumble, Hazelnut Praline Brownie

PETIT FOURS

Millionaire Shortbreads, Jacob's Cannoli, Green Apple Calvados Pate Fruits

BFVFRAGES

TFA

1856 FIVE SPICE

Warm, Bright, Crisp

LOUSHAN BLACK

Sweet, Red Apple, Rich

*Decaffeinated Option

JASMINE

Floral, Sweet, Honeysuckle

PEPPERMINT*

Brisk, Minty, Fresh

ROYAL PU'ERH

Fresh, Woodsy, Mellow

HIBISCUS*

Blueberry, Raspberry, Strawberry

WINE

SHERRY FLIGHT, 14.

Historic pairing beverage for High Tea for decades, this exotic fortified wine from Andalusia has been made for centuries. Perfect paired with 1856's classic rendition of this honored and wonderful Sunday repast.

EMILIO LUSTAU MANZANILLA 'PAPIRUSA' BONE DRY EMILIO LUSTAU AMONTILLADO 'LOS ARCOS' MEDIUM DRY BUELAN COMPANIA DE SACAS OLOROSO 'LAS CANCIONES NO. 2' SEMI-SWEET

1/2 BOTTLES

CHAMPAGNE, MOET AND CHANDON, IMPERIAL, EPERNARY, FRANCE 36. CHAMPAGNE, LANSON, BRUT ROSE, REIMS, FRANCE 50. 2020, SAUVIGNON BLANC, DUCKHORN, NAPA VALLEY, CALIFORNIA 25. 2020, CHARDONNAY, CHABLIS, DOMAINE COURTAULT, CHABLIS, FRANCE 33. 2019, PINOT NOIR, BOURGOGNE ROUGE, JEAN FOURNIER, MARSANNAY, FRANCE 36. 2018, CABERNET SAUVIGNON, ELIZABETH SPENCER, NAPA VALLEY, CALIFORNIA 45.