



NUTCRACKER
AFTERNOON
TEA



FRESHLY BAKED SCONES

Classic, Ricotta & Herb, Mulled Wine
served with clotted cream, lemon curd & saskatoon berry compote

SAVOURY

Pinwheel Sandwich

smoked salmon, herbed cream cheese, pumpernickel



Certified Angus Beef® Grilled Flat Iron

avocado spread, tomato, arugula, cured egg yolk, slider bun

Foie Gras

cranberry gelée, pickled cranberries, brioche

Turkey Salad

roasted garlic and herb aioli, seasonal stuffing

Mushroom Tart (V)

caramelized onions, swiss cheese

SWEET

Clara's Orange Tart

poached cranberries, white chocolate crèmeux

Land of Sweets

almond and rose water profiterole

Mouse King's Ginger Cookie

cream cheese stuffed

The Nutcracker

red velvet cheesecake, chocolate cookie crust

Sugar Plum Fairy

peppermint macaron

(V) - VEGETARIAN

See our premium Lot 35 tea menu for your tea selection

Kindly let your host know of any allergies or dietary restrictions



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BEVERAGE ENHANCEMENTS

COCKTAILS

The Dancing Fairy - \$16

sake, Limoncello, Empress gin, lemon juice, sugar syrup, cava

The Drosselmeyer - \$16

calvados, spiced rum, sugar syrup, apple juice, lemon

The Final Dance - \$16

Kahlua, vodka, crème de cacao, peppermint and green tea mist

ZERO-PROOF

Date with Clara - \$7

pineapple, lime juice, grenadine, soda

Mouse King's Crown - \$7

passionfruit syrup, lemon, peychaud's bitters, cranberry juice

\$69 per person

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VELVET
GLOVE

