



Tissot Tea & Treats

From December 19th, 2019 to January 6th 2020



HOURS

Tuesday- Sunday from 11:00 a.m
While Supplies Last

\$44.00 per person
Menu Served as is
No Exceptions

Heritage Breed Oven Roasted Pork Tenderloin
Curried Apple, Grain Mustard Aioli,
Cranberry Sauce
On Organic Rye Seeded Sliced Bread

Scottish Smoked Salmon
Goat-Cream Cheese Spread,
Dill, Fennel, Tomato
On Pumpnickel Sliced Bread

Sonoma's Organic Persian Cucumber
Cream Cheese, Dill, Chives
On Brioche Sliced Bread

Pasture Raised Egg Salad
Citrus Aioli, Watercress, Crispy Shallots
On Organic whole Grain Bread

Pasture Raised, Soy & Corn Free
Tarragon-Roasted Chicken,
Fine Herbs, Citrus Butter
On Sliced Brioche Bread



FRESHLY BAKED ASSORTMENT SCONES, PASTRIES & CAKES

Clotted Cream
Strawberry & Cranberry Preserve

Silk Road
Tea Selection on
Back of Menu



Silk Road
Premium Loose Tea

**SORRY NO EXTRA CUPS WILL BE GIVEN
SERVICE CHARGED PER PERSON**

Black Teas

Organic English Tea
Blue Flower Earl Grey

Green Tea

Spring Green

Non Caffeinated Tisane

Rooibos
Moroccan Mint

Legion Blend

A Combination of Lemon & Orange Zest,
Chamomile, Lemon Grass, Lavender



Turn Your Tisane Tea into a Treat



SPARKLING WINE & CHAMPAGNE

187ml Bottles

Moët Chandon Rosé, NV, France \$17.50

Moët Chandon Brut, NV, France \$16.50

Chandon Brut, NV, California \$14.00

Chandon Rosé, NV, California \$14.00

Sofia Blanc de Blancs, NV, California \$7.50

375ml Half Bottles

Chandon Brut, NV, California \$28.00

750ml Bottles

Chandon Brut, NV, California \$58.00