

# TEA TIME RENAISSANCE

*Tea Time Renaissance at The Resort at Pelican Hill exudes timeless elegance with life's simple luxury: the art of afternoon tea.*

## THE HISTORY OF AFTERNOON TEA

*It all began in the mid-1800s, when the Duchess of Bedford started having a tray of tea with bread and butter served to her in the mid-afternoon to combat fainting spells. The Duchess found herself hungry during those long afternoon hours. It became a regular occurrence and she began to invite other high-society ladies to join her. By the end of the 19<sup>th</sup> century, Afternoon Tea became an enduring tradition.*



**JASMINE PEARL** *Sweet, flowery scent of Jasmine perfume*

**ORGANIC GREEN** *Rich in antioxidants, sweet and delicate aroma*

**IMPERIAL OOLONG** *Oolong, or semi-fermented tea is known for its distinct fresh taste*

**ORGANIC CHAMOMILE FLOWERS** *(from Egypt)*  
*Tranquil and calming with sweet and fragrant golden chamomile blossoms*

**EARL GREY** *Delicate citrus bergamot aroma*

**MOUNTAIN BERRY** *Full, strong, fruity scent with a wine-like finish*

**ENGLISH BREAKFAST** *With a hint of Ceylon to sweeten*

**ORGANIC ASSAM** *Rich, strong infusion from India*

**PEPPERMINT** *An invigorating herbal infusion, fresh & rich in mint oils with an amazing uplifting aroma*

**VANILLA ROOIBOS** *Rich & full bodied with a creamy vanilla finish*

## TEA TIME RENAISSANCE

*Your Selection of Tea Sandwiches:*

*Smoked Salmon and Black Caviar on Squaw*

*Cucumber with Tomato Marmalade on White Bread*

*Prosciutto Ham and Persian Melon Balls on White Bread*

*Egg Salad with Tomato Concassé*

*English Tea Cakes, Chef's Selection of Tea Pastries*

*Freshly Baked Scones with Devonshire Cream,*

*Lemon Curd & Preserves*

**45**

## LUXURY TEA

*Enhance your Afternoon Tea experience with selections, savory and sweet, as well as a glass of sparkling wine.*

**55**



## WINES BY THE GLASS

### CHAMPAGNE / SPARKLING WINE

<i>Chandon, Brut, California</i>	12
<i>Chandon, Brut Rose, California</i>	13
<i>Laurent Perrier, Brut, Reims</i>	14
<i>Chandon, 'Etoile', Brut, Napa Valley</i>	14
<i>Schramsberg, Brut, Napa Valley</i>	16
<i>Gosset, 'Excellence', Reims</i>	19
<i>Laurent Perrier, Brut, Tours-sur-Marne</i>	22
<i>Veuve Clicquot Ponsardin, 'Yellow Label', Reims</i>	26
<i>Moët &amp; Chandon, 'Imperial Rose', Epernay</i>	29

### DESSERT WINE

<i>Vin Santo Del Chianti Rufina Villa di Vetrice</i>	16
<i>Inniskillin, 'Pearl' Vidal Icewine, Niagra, Canada 2007</i>	26
<i>Dolce, Napa Valley 2004</i>	24
<i>Limoncello di Capri</i>	17