

MOTHER'S DAY TEA

Saturday, May 13, 2023

1:00 - 3:00 PM

\$59.00 per person

\$25.00 children 12 & under

Reservations: (509) 578-1591

EXECUTIVE CHEF

Kyle Meinecke

PASTRY CHEF

Carissa Noyes

SCONES

CREAM TEA Vanilla Bean

PASTRIES

RASPBERRY PALMIER Crisp Puff Pastry Cookie

TRUFFLE COOKIE TART Chocolate Shell and Chocolate Truffle Filling

BERRY TARTLET Fresh Berries and Mascarpone Whipped Cream

PB&C DATE Peanut Butter Filled, Chocolate Dipped

SANDWICHES

CUCUMBER Dill Whipped Crème Fraîche, Wheat Bread

PIMENTO CHEESE Classic White Bread

CURRIED CHICKEN Mini Croissants

SMOKED SALMON MOUSSE VOL-AU-VENT



MOA FENG SHUI (GREEN TEA) NO. 8

Carefully picked at high elevation, this spring harvested Mao Feng green tea from Zhejiang China has a slightly sweet, vegetal taste and aroma with a lingering fresh aftertaste.

LORD BERGAMOT NO. 55

With a flavor superior to traditional Earl Grey, fragrant Ceylon Dimbula and Uva are artfully combined with select teas from India's Assam valley, and scented with bergamot essential oil.

MEADOW NO. 67

A caffeine-free blend of golden Egyptian chamomile flowers and fragrant hyssop with smooth Cape rooibos, rose petals and linden flowers.

BLACK LAVENDER NO. 14

A glorious bouquet of delicate French lavender paired with exquisite black Ceylon and lapsang souchong teas, fruity black currant and sweet vanilla.

PEPPERMINT NO. 45

It's no secret that the world's best peppermint comes from the Pacific Northwest. Hand-screened for perfect leaf size, enjoy a full, creamy flavor with chocolate notes and an intense finish. Caffeine free.

MASALA CHAI NO. 33

A combination of second flush Assam teas with pungent ginger root, cassia, black pepper, cloves and cardamom to create a rich and spicy brew.

PHOENIX OOLONG NO. 5

Perfect for both the connoisseur or someone looking for an entry point into the world of Oolong tea, this tea is made using the Mi Lan Xiang (Honey Orchid Fragrance) cultivar with balanced fruit and floral notes.

WHITE PETAL NO. 72

Naturally high in antioxidants, with Egyptian chamomile petals and Chinese osmanthus flowers which add a fragrant, toasty, creamy and slightly sweet bloom of flavor.

BRITISH BRUNCH NO. 18

A rich blend of full-bodied Indian Assam teas paired with Ceylon Dimbula and a touch of smoky Keemun, sophisticated and delicious any time of day