LUCILLE

HOLIDAY TEA MENU

An Afternoon of Holiday Festivities

SCONES
with clotted cream, cherry preserves and cinnamon-honey butter

- Spiced Cranberry-Orange & Gingerbread Scones

SANDWICHES
Traditional Two-Bite Selections

- Smoked Salmon with Clove
  dill crème fraîche on rye bread
- English Cucumber
  sage and spearmint cream cheese on Pullman white
- Chicken Salad Crostini
  toasted brioche with pomegranate pearls
- Ham & Gruyère Croissant
  shaved ham, gruyère and fig mustard
- Egg Salad Tartlet
  dill and micro chervil in a pastry shell

SWEET DESSERTS
Petit Fours & Seasonal Sweets

- Eggnog Choux
  nutmeg cream and gold sugar
- Pistachio Financier
  pomegranate glaze
- Dark Chocolate-Clementine Madeleine
  candied orange peel, almond cake
- Miniature Sticky Toffee Pudding
  custard, dates and salted caramel
- Macarons
  blackberry champagne

BLACK TEAS
Robust & Full-Bodied

- Royal Blend
- Christmas Black Tea
- Earl Grey Classic
- Black Tea with Fig
- Breakfast
- Chai

GREEN TEAS
Delicate & Aromatic

- Christmas Green Tea
- Lemon Curd
- Green Tea with Mandarin
- Moroccan Mint
- Green Tea with Elderflower

BOTANICAL INFUSIONS
Naturally Caffeine-Free

- Rooibos
- Apricot, Honey & Lavender
- Rose & Violet
- Camomile & Bee Pollen
- Plum, Apple & Cinnamon

COLD BREW INFUSIONS
The perfect pick-me-up blends

- Apple & Blackberry
- Apricot & Cherry
- Orange & Lemon

48 hours' notice is due for special dietary needs. Non-alcoholic option available. Tax not included, 20% on parties of 7 or more.