

# Afternoon Tea at Rowes Wharf Sea Grille

We invite you to experience the signature Afternoon Tea harborside at Rowes Wharf Sea Grille. Indulge in an array of savory delicacies and sweet confections, thoughtfully crafted to delight every palate. Complement your experience with a curated selection of premium teas from Palais des Thés, a renowned luxury tea brand offering a diverse collection of whole leaf blends. For an extra touch of indulgence, enhance your tea with savory additions or celebrate with a glass of Champagne. Seatings are available Thursdays through Sundays from 2:30 PM to 4:30 PM at Rowes Wharf Sea Grille, where you can enjoy a refined afternoon amidst the stunning waterfront views.

To secure your reservation, visit Rowes Wharf Sea Grille - Afternoon Tea on OpenTable.







### PALAIS DÉS THES | CHOOSE ANY TEA FROM THE SELECTION BELOW

**BLACK TEA** 

Organic Big Ben English Breakfast, Blue of London Earl Grey, Margaret's Hope Darjeeling, Chai Imperial

**GREEN TEA** 

Sencha Ariake, Vanilla, Thé Du Hammam, Grand Jasmine Chung Feng

OOLONG TEA

Tropical Oolong

WHITE TEA

Organic Bai Mu Dan

ROOIBOS AND HERBAL TEA

Chamomile, Rooibos des Vahinés, Garden of Dreams, L'Herboriste



### AFTERNOON TEA INCLUDES THE FOLLOWING SAVORIES

SMOKED SALMON, LEMON CREME FRAICHE, RYE

CUCUMBER, RADISH, VERBENA CREAM, WHITE

CHICKEN SALAD, BLACK TRUFFLE, CRAN WALNUT

ORGANIC EGG, DRESSED IN MAYO, WATERCRESS. BRIOCHE

LOBSTER PROFITEROLES

#### **ENHANCEMENTS**

JONAH CRAB TOAST | 26

LOBSTER SCALLION FLATBREAD\* | 52

## AFTERNOON TEA INCLUDES THE FOLLOWING SWEET PASTRIES

Offerings are subject to change\*

MATCHA PANNA COTTA

HAZELNUT FINANCIER

DARK CHOCOLATE MOUSSE

APPLE PIE CHOUQUETTES



\$85 PER PERSON

#### \$100 PER PERSON WITH GLASS OF VEUVE CLICQUOT YELLOW LABEL CHAMPAGNE

GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.







#### COCKTAILS

THE ADULT ARNOLD PALMER | 19

TreeHouse Vodka, Chilled Black Tea, Hibiscus Syrup, Fresh Lemon Juice

GREEN TEA PUNCH | 24

Veuve Clicquot, Chilled Green Tea, Lemon Juice, Honey

**EVERYTHING NICE TWICE | 19** 

Gunpowder Gin, Plum Brandy, Early Grey Syrup, Fresh Lemon Juice, Soda Water

TEA OVERBOARD | 19

Appleton Rum, Orange Spice Tea Syrup, Fresh Grapefruit Juice, Fresh Lemon Juice, Ango Bitters, Topped with Prosecco

#### **MOCKTAILS**

GARDEN MARGARITA | 12

Seedlip Garden, Agave, Lime Juice, Simple Syrup

COSNOPOLITAN | 12

Seedlip Citrus, Simple Syrup, Lime Juice, Cranberry Juice

#### WHITE BY THE GLASS

2023 SISI PINOT GRIGIO | 12

Friuli, Italy | Bin #3939

2023 RAIMBAULT-PINEAU SANCERRE | 19

Loire Valley, France | Bin #6745

2022 TRIMBACH PINOT BLANC | 14

Alsace, France | Bin #6004

2019 LONG MEADOW RANCH CHARDONNAY | 22

Anderson Valley, California | Bin #6767

2022 DOMAINE HAMELIN CHABLIS | 17

Burgundy, France | Bin #6767

#### BUBBLES & ROSÉ BY THE GLASS

LANSON PÊRE ÉT FILS BRUT CHAMPAGNE | 27

Champagne, France | Bin #5000

VALDO PROSECCO | 13

Veneto, Italy | Bin #6201

VEUVE CLICQUOT BRUT RÉSERVE ROSÉ CHAMPAGNE | 48

Champagne, France, Bin #4200

CHATEAU TARGE SAUMUR BRUT ROSÉ | 15

Loire Valley, France | Bin #6204

2022 FROG'S LEAP GRENOUILLE ROSÉ | 18

Mendocino, California | Bin #6273

2023 PEYRASSOL LES COMMANDEURS | 16

Côte-De-Provence, France | Bin #4075











