Pegetarian Afternoon Tea

AFTERNOON TEA - \$43 Gluten-free option available - add \$5

CHAMPAGNE TEA - \$65

Includes a glass of Veuve Clicquot

FINGER SANDWICHES

Open Faced Okanagan Chèvre With toasted walnuts & warm fig jelly on marble rye

BC Hot House Tomato & Hummus On housemade sourdough

Roasted Vegetable on Focaccia With vegan basil mayo

English Cucumber With Okanagan goat cheese & tarragon on toasted brioche

SCONES

Served with whipped mascarpone and a selection of local, farm-made jams

Blueberry & Orange Zest

Buttermilk Raisin

SWEETS & PASTRIES

Red Wine Poached Plum Financier
Roasted Pistachio Macaron
Chocolate Espresso Tart
Raspberry Cheesecake





METZ ORGANIC LUXURY TEA

Japan Sencha Mikado

Cascade Peppermint Decaf English Breakfast

Classic green tea

Pungent

Full bodied & malty

Blue Nile Chamomile

Soothing & restful

Cream Earl Grey Creamy notes

*Specialty coffees available upon request \$5



WINE, SPARKLING & CHAMPAGNE

Hotel Eldorado Heirloom White \$9 (60z) / \$12 (90z)

Hotel Eldorado Heirloom Red \$9 (6oz) / \$12 (9oz)

Mt. Boucherie Rosé \$12 (60z) / \$18 (90z)

Summerhill ~ Cipes Brut ~ Upper Mission, BC \$15 (50z) / \$60 (750ml)

Veuve Clicquot ~ Brut ~ Champagne, France \$165 (750ml)

