

## FIRST COURSE

### To Start

La Marca Prosecco, Treviso, IT

Lyre's Classico, Non-Alcoholic Sparkling, Australia

### Savory Bites

Lobster Roll

*lobster, aioli, chives*

Cucumber Sandwich

*smoked salmon, lemon dill*

Egg Salad Sandwich

*crispy prosciutto, chives*

Chicken Salad Sandwich

*grapes, almonds, chives*

Strawberry & Goat Cheese Pizza

*white sauce, arugula, balsamic glaze*

### Paired With

White Riesling Grape *White Tea • Fujian, China*

## SECOND COURSE

### Tea Time Treats

Chef's Selection of Desserts and Pastries

### Paired With

Nepal Gold Tips *Artisan Black Tea • Nepal*

*\$75 per person plus tax & service charge*

*20% non-discretionary service charge automatically added to your bill.  
please let your server know of any dietary restrictions prior to placing your order.  
\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase  
your risk of foodborne illness, especially if you have certain medical conditions*

## ENHANCEMENTS

### Light Bites

Smoked Salmon | 19  
*lemon dill spread, pita, capers, dill*

Teacup Charcuterie | 14  
*chef selection of meats & cheese with house pickles  
& pizza crust crackers*

### Caviar

*served with crème fraîche & kettle chips*

Rainbow Trout | 24

Paddlefish | 49

Kaluga Sturgeon | 74

Spread of All Three | 139

## WINE

### Bubbles

*glass | bottle*

Prosecco *La Marca / Treviso, IT* 13 | 50

Rosé Prosecco *Belstar / Veneto, IT* 13 | 50

Champagne *Veuve Clicquot Yellow Label / Reims, FR* 200

Chambong *House Bubbles* 1 for \$5 | 2 for \$8 | 4 for \$16

### Rosé

Rosé *Mont Gravet / Languedoc, FR* 10 | 38

Rosé *Whispering Angel / Provence, FR* 13 | 50

### White

Grüner Veltliner *Pratsch / Austria* 10 | 38

Sauvignon Blanc *Mohua / Marlborough, NZ* 14 | 54

### Red

Pinot Noir *Elouan / OR* 13 | 50

Nero d'Avola *Stemmari / Sicilia, IT* 10 | 38

## REFINED REFRESHMENTS

### Sparkling

Fizz & Flowers | 13 - *chamomile-infused aperol, italicus, pomegranate, la marca prosecco*

Limoncello Spritz | 13 - *skyy vodka, lemon oils, fresh limoncello, bubbles*

Ruby Revival | 13 - *aperol, grapefruit oils, fresh grapefruit cordial, bubbles*

Spring Fizz | 13 - *tito's vodka, pineapple, lime, basil, honey, bubbles*

Fiore Rostato | 13 - *lunazul blanco tequila, ramazzotti aperitivo rosato, lime, raspberry, vanilla, bubbles*

French 75 | 13 - *condesa gin clásica, italicus, lemon, rosemary, thyme, bubbles*

Blueberry Buzz | 13 - *quality house bourbon, blueberry, lemon, mango, mint, bubbles*

### Espresso Martinis

*espresso-infused townes vodka, mr. black, frangelico*

Classic | 15 - *smooth, bold, and a Leela's must-have*

Biscotti Espresso Martini | 16 - *disaronno amaretto, cream, biscotti*

Chocolate Chile Espresso Martini | 16 - *ancho reyes chile liqueur, chocolate cream, firewater bitters*

## REFINED REFRESHMENTS

### Mar(tea)ni

London Fog | 16 - *tito's vodka, italicus, earl grey, lavender, vanilla, oat milk, egg white*

### Technically Tea

High Noon Tea | 8 - *assorted selection of flavors*

### Non-Spirited

El Dorado | 10 - *pineapple, coconut, lemon, fever-tree ginger beer, turmeric*

The Herbalist | 10 - *seedlip garden 108, lime, rosemary, thyme, cucumber, topo chico*