

# AFTERNOON TEA

## AT ASCENSION

LATE SPRING 2022

Afternoon tea includes a glass of sparkling cava and two courses of exquisite teas expertly paired with sweet and savory menu items

\$38



*start your experience with a complimentary glass of sparkling wine*

### **segura viudas brut reserva cava, spain**



*tea selection*

### **golden yunnan**

The finest grade of Dianhong black tea, harvested from China's southwestern Yunnan Province, the birthplace of tea. This black tea has an impressive strength, density and refined finish and offers hints of peppery spice, notes of chocolate and sweet lychee with a deep malty finish.

*served with*

### **scones**

An assortment of housemade blueberry and lemon scones with raspberry jam and sweet cream

### **open-faced finger sandwiches**

curry chicken salad golden raisin, pickled red onion, togarashi, sourdough  
egg salad black truffle, pickled mustard seed, toasted brioche  
salmon + cucumber boursin cheese, roe, yogurt, dill, hippie bread



*tea selection*

### **four seasons spring**

Oolong tea that is harvested twice each year in Taiwan's central highlands. Made from the Si Ji Chun, ("Four Seasons Spring") cultivar, Jade Oolong has a golden-green, medium bodied infusion with a very floral, long-lasting aromatic complexity evocative of fresh gardenia, freesia blossoms and tropical fruit.

*served with*

### **tea cakes + desserts**

espresso pate a chou with chocolate mousse and passion fruit cream  
lemon rosemary madeleine candied lemon  
dulce de leche chocolate tart  
strawberry macaron with milk chocolate ganache

### **add bubbles + wine**

mimosa orange, grapefruit	4/14 (carafe)	drylands sauvignon blanc new zealand	10/40
aperol spritz	7	simi chardonnay sonoma	9/36
segura viudas brut spain	6.5/26	roco pinot noir willamette valley	11/44
ruffino prosecco 187ml, italy	8	maal biutiful malbec argentina	10/40
juve camps brut rosé spain	10/40	seven falls cabernet sauvignon washington	9/36
bieler pere et fils rosé aix en provence	9/36		