



## TRIFECTA AFTERNOON TEA

Thank you for joining us for our contemporary twist on the classic afternoon tea.

Enjoy an indulgent spread of eclectic tea sandwiches, freshly baked scones and unique sweets, all while sipping bespoke blends of estate and boutique blended loose leaf teas from our local favorite, J'enway Tea Co.

Should you wish to end the week on a high note, we invite you to enjoy our spiked tea option included in our weekend tea service. Our Mixologists can suggest some delicious pairings!



# AFTERNOON TEA



## TRIFECTA AFTERNOON TEA

### AMUSE BOUCHE

Foie Gras Macaron  
*Sauternes Gelée*

### TOP TIER

Seasonal Scones  
*Sour Cherry Preserves, Devonshire Cream  
Orange Marmalade*

### SAVORY TIER

Portobello Mushroom  
*Balsamic Glaze, Truffle-Boursin Aioli*

Lobster "Roll"  
*Mini Bun, Tarragon, Citrus, Celery*

Deviled Egg  
*Siberian Caviar, Chives*

English Cucumber  
*Whipped Feta, Roasted Garlic  
Mint, Oregano*

Smoked Salmon  
*Yuzu Cream Cheese, Pain de Mie*

### DESSERT TIER

Lemon Bar  
*Shortbread Crust, Lemon Custard  
Powdered Sugar*

XO Gateau  
*Cognac-Soaked Date Cake, 24k Gold*

Tigre Cake  
*Financier, Chocolate Chips, Salted Caramel*

Coconut Choux  
*Choux au Craquelin  
Coconut Diplomat Cream*

Sable Cookie  
*Hazelnut, Orange*

**/ 99**

*per person inclusive of selection of J'enwey Tea,  
Liquor Pairing & Glass of GH Mumm Champagne.*



A photograph of several wooden spoons filled with different types of loose-leaf tea blends, including dried flowers, herbs, and tea leaves, set against a dark background. The text 'TEA SELECTIONS' is overlaid in a large, white, serif font.

# TEA SELECTIONS



## J'ENWEY TEA CO. SELECTIONS

### SWEET ORANGE CINNAMON

*A decadent blend of dehydrated orange and cinnamon creates a flavorful cup to perfectly warm the senses, caffeine free.*

### CALMING CHAMOMILE

*Flavors of hibiscus, lavender & orange peel are blended with Egyptian chamomile to calm & de-stress, caffeine free.*

### SPICED SANGRIA

*Cinnamon, ginger and clove spices are blended with black tea leaves, dark cherries and cranberries for a full-bodied brew, caffeinated.*

### TEA OF THE WEEK

*Inquire about our seasonal selection.*

### ONE DALTON BLACK

*A signature blend of smooth & elegant Chinese black keemun leaves, caffeinated.*

### CHAMPAGNE & BERRIES

*White pai mu tan leaves, spritzed with champagne and blended with freshly dehydrated berries, lightly caffeinated.*

### GINGER-TURMERIC OOLONG

*Hand rolled delicate Chinese Oolong leaves are paired with ginger root and turmeric to create an awakening blend, caffeinated.*

### LADY BLUE EARL GREY

*A blend of black tea leaves with bergamot, Madagascar vanilla bean, lavender and sweet orange peel, caffeinated.*

### HIBISCUS LYCHEE GREEN

*Vibrant blend of hibiscus flowers, rose hips and blackberries are perfectly paired with delicate lychee-infused green tea leaves for an elegant cup, caffeinated.*



## BEVERAGES



### BUBBLES

Zardetto, Prosecco

**/ 14 / 60**

Campo Viejo, Cava Brut Rosé

**/ 14 / 60**

G.H. Mumm, Grand Cordon, Champagne

**/ 26 / 120**

Laurent-Perrier, Brut, Champagne

**/ 28 / 130**

Billecart-Salmon, Brut Cuvée, Champagne

**/ 30 / 140**

Laurent-Perrier, Brut Cuvée Rosé, Champagne

**/ 150**

Laurent-Perrier, Grand Siècle, Champagne

**/ 265**



### TEA COCKTAILS

Mimosa

*Freshly Squeezed Orange Juice  
or Spiced Apple Cider, Zardetto  
Prosecco*

**/ 16**

Bloody Mary

*Ketel One Vodka, One Dalton  
Bloody Mary Mix*

**/ 17**

Garibaldi

*Freshly Squeezed Citrus  
Juice Blend, Campari*

**/ 16**



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to be featured!

**@fsbostondalton**

**#TrifectaOneDalton**