

## **Mad Hatter Tea at The London West Hollywood**

Offered daily, March 1 – 31, 2010

Served from 3 – 5 p.m.

\$28 per person

### **Selection of Teas**

Earl grey, English breakfast, green tea, chamomile, Darjeeling, organic peppermint, cassis, mountain berry, floral jasmine, life through water, harmonie, tangerine, fresh mint

### **Freshly Cut Sandwiches:**

Tomato-Cherry Jam with Aged English Cheddar

Red Onion Marmalade with Smoked Ham

Sour Cream with Smoked Salmon and Lemon

Horseradish Crème Fraiche with Roast Beef

### **Pastries:**

Caterpillar Caps – polka-dot frosted, mini-chocolate and vanilla cupcakes

Dum-Dee-Dum Macaroons – various flavors

Blackberry Panna Cotta in champagne flutes

Demitasse cups with Poached Strawberries and Coconut Foam

Queen of Heart Tarts – heart-shaped fruit tarts

Unbirthday Cake – chocolate decadence cake with fresh lavender flowers

Jam Tomorrow Scones – plain and blackcurrant scones with colored whipped cream and compotes

### **“Drink Me” Champagne Toast (additional cost)**

A bottle of champagne and selection of colorful mixers for the table – pick and brew your own specially flavored toast. Each mixer priced at \$5 per.

Red – Pomegranate Juice with Pama Liqueur

Orange – Triple Sec with Orange Juice and Lemon

Yellow – Passion Fruit Puree with Lemon and Simple Syrup

Green – Apple Liqueur with Lemon and Pineapple Juice

Blue – Blue Curacao with Lemon, Lime and Cassis

Purple – Framoboise Liqueur

Pink – Peach Juice, Peach Liqueur and Lemon