



Afternoon Tea
The Historic Pfister Hotel

Friday, Saturday & Sundays Weekly
3:00 pm – 4:30 pm
Reservations required

Enjoy a respite from the bustle of daily chores with friends and family as we return to the memorable experience of a gentler era. Our Executive Chef, Robert Ash & Food & Beverage Director, Brian Johnson have created an experience that will surely become a treasured memory for you and yours with every detail of service attended to by our Tea Butler. Embellish your experience with our selections of Essence and Bubbly.

Simple Elegance

Accompanied by your selection of tea

Freshly baked scones, Devonshire cream, lemon curd & strawberry preserves
14

Sweets

Accompanied by your selection of tea

Traditional opera torte
Chocolate dipped strawberries
Madeleine's & Macaroons
Shortbread cookies
Freshly baked scones, Devonshire cream, lemon curd & strawberry preserves
18

All Grown Up

For young ladies & gentlemen 12 years and younger

Warm sipping chocolate, lemonade, cider or milk
Vermont ham & cheddar finger sandwiches
Herbed chicken salad tartlettes
Peanut butter & jelly scones
Madeline Cookies
11

Artisan Cheeses

Chef's daily selection of International and Local cheeses with custom paired accompaniments
Served with water crackers, silver dollar lavosh & sliced baguette
24

Tax and 15% gratuity not included. 15% gratuity will be added to all parties of 6 or more

Victorian Tea

Accompanied by your selection of tea

Butler passed French St Andre mousse cones with fresh honeycomb Watercress and English Cucumber, Chervil, Beurre Demi-Sel
Curried Quail Eggs, Chive and Cubeb
Herb roasted turkey pinwheels with red onion marmalade
Crab Louis Salad, Sweet Gherkins, Pumpnickel Rye
Scottish Smoked Salmon, Buckwheat Crepes, Herb Neufchatel
Chocolate dipped strawberries
Freshly baked scones, Devonshire cream, lemon curd & strawberry preserves
Traditional opera torte
Blueberry muffin poppers with rock sugar
30



Liif Tea

Liif teas come exclusively from single estates in the mountains of Sri Lanka and are orthodox (hand picked). Our chamomile tea comes from Egypt in the Nile region.

Ceylon Black Diyagama

High-grown flowery broken orange pekoe with exceptional smoothness, fragrance and flavor. Pair with chocolate covered strawberries, raspberry scone and turkey.

Ceylon Black Cinnamon

High-grown broken orange pekoe and authentic Ceylon cinnamon that entices the tongue and nose. Pair with cinnamon scone, fresh apple slices and baked ham.

Ceylon Black Venture Earl Grey

Mid-grown but unusually chunmee ("eyebrow tea") grade originated in China, single estate, organic, orthodox and selected by our blender. Ceylon Green New Elpitiya Medium-grown chunmee ("eyebrow tea") with a delightfully refreshing grassy flavor and aroma. Pair with lemon scone

Egyptian Tisane Premium Chamomile

Whole dried flowers that yield a delicious aromatic cup. A tranquil treat that soothes and relaxes. Egypt's Nile region is known for producing the best chamomile in the world. Pair with white vanilla pastry.

Fun Fact

The Dutchess of Bedford in England created afternoon tea when she began having servants serve her tea and cakes around 5 p.m. to cure that "sinking feeling".

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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