



# WELCOME TO NUTCRACKER HIGH TEA AT THE HERMITAGE HOTEL

## MENU

### SANDWICHES

Whipped Herb Cream Cheese, Cucumber & Radish, Marble Rye

Black Truffle Egg Salad, Watercress, Brioche

Prosciutto, Fig Jam, Goat Cheese, Sourdough

*Children's sandwich options available upon request*

Peanut Butter & Jelly | Grilled Cheese | Cucumber & Cream Cheese

### DESSERTS

#### CHOCOLATE YULE LOG

Chocolate Cake, Cream Cheese Buttercream, Raspberry Jam

#### GINGERBREAD PANNA COTTA (GF)

Whipped Cream, Gingerbread Cookie, Candied Orange Zest

#### SNOWBALL

Vanilla Sponge Cake, Coconut Cream Filling

#### PECAN TART

Local Pecans, Southern Cane Syrup Filling, Chocolate Crust

### SCONES

SWEET CREAM SCONES

SAVORY HERBED SCONES

*Accompaniments:*

Devonshire Cream | Whipped Butter | Seasonal Jam





## BEVERAGE MENU

Montmarte Sparkling Rosé, <i>France</i>	\$48 per bottle
St. Hilaire Brut Limoux, <i>France 2018</i>	\$56 per bottle
Bocelli Prosecco DOC, <i>Italy</i>	\$60 per bottle
Chandon Brut Classic MV	\$72 per bottle
Moët and Chandon Imperial Epernay, <i>France</i>	\$128 per bottle
Veuve Clicquot Brut Rosé Reims, <i>France</i>	\$175 per bottle
Tattinger Brut Rosé Reims, <i>France</i>	\$175 per bottle
Ruinart Brut Blanc de Blanc Reims, <i>France</i>	\$210 per bottle
Whispering Angel Rosé, <i>France</i>	\$64 per bottle
Rombauer Chardonnay, <i>Napa</i>	\$88 per bottle
King Estate Pinot Noir, <i>Oregon</i>	\$72 per bottle

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## HOLIDAY BEVERAGES

### NAUGHTY COCKTAILS - \$18.00 EACH *(Alcoholic)*

**Santa's Sidecar** Four Roses Bourbon, Cointreau, Spiced Cranberry Syrup, Lemon Juice, Cranberry Bitters

**For the Love of Cocoa** Mezcal, House Hot Cocoa, Cold Brew Campari, Chocolate Bitters, Toasted Green Chartreuse Marshmallow

**Fireside Old Fashioned** Pure Kentucky XO Bourbon, Smoked Apple-Maple Simple Syrup, Tobacco and Tart Cherry Bitters, Torched Rosemary, Smoked Glass

**Fa La La Fernet Cider** Fernet, Apple Cider, Persimmon Cordial, Lemon Juice, Sage

**Mele Kalikimaka Chai Eggnog** Anejo Tequila, Tawny Port, Cardamom Rumchata, Chai Eggnog, Anise Cane Syrup, Barrel Aged Havana & Hide Bitters

**Blue, Blue Christmas** St. George Citrus Vodka, Pierre Ferrand Dry Curacao & Blue Curacao, Pine Syrup, Eucalyptus Bitters, Lime Juice

### NICE COCKTAILS - \$8.00 EACH *(Non-Alcoholic)*

**Cup of Cheer** House Hot Cocoa, House Made Whipped Cream, Chocolate Shavings

**Santa's Helper** Spiced Cranberry Syrup, Rosemary, Sparkling Water, Lime Juice

**Jingle Bell Nog** Chai Eggnog, House Made Whipped Cream, Cinnamon



# TEA SELECTIONS

## BLACK TEA

### EARL GREY

*Origin: Assam, India*

*Single-estate organic Assam tea scented with bergamot*

*Character: aromatic, candied lemon, bold*

The namesake of Charles, England's second Earl Grey, this tea - traditionally a blend of strong black tea and bergamot - has been produced since the early 1800s. Our version starts with a single-estate organic Assam from northern India, which is scented only with pure bergamot oil that has been naturally extracted from the fruit's skin. The full citrus notes are balanced enough with the rich black tea base so that it can be enjoyed plain, or with milk and a sweetener.

### DARJEELING FIRST FLUSH

*Jungpana Estate*

*Origin: West Bengal, India*

*Balanced, light-bodied notes of melon and artichoke*

*Character: roasted almond, cantaloupe, artichoke*

The Jungpana Estate, at 5,000 feet elevation, was founded in 1899 and remains one of the most remote in the mountainous Darjeeling region. This early lot reveals enticing notes of roasted almond, with a pleasantly fruity flavor of melon and passionfruit balanced with earthy artichoke.

First flush is an eagerly anticipated harvest for tea drinkers: Light-bodied and fragrant, the season usually begins around early April and only lasts a few weeks. It's the first picking of bushes that have lain dormant all winter and offers a brilliant snapshot of springtime.

### CACAO CHAI

*Rich tea mixed with roasted cacao*

*Character: chocolate, smooth, velvet*

This velvety chai mixes black tea with aromatic spices and roasted cacao bean shells. The rich, creamy note of chocolate blends well with the malty Assam tea base, whether prepared with hot water or simmered with milk and sweetener.

## GREEN TEA

### THUNDER DRAGON GREEN

*Origin: Trongsa, Bhutan*

*Bright, sweet green tea*

*Character: sweet, coriander, lemon peel*

This green tea, grown in Samcholing, Bhutan, has never before been exported. The tea fields are located at the summer palace of the second king and were originally planted in the 1950s. A collective of 26 women now operate the 43-acre farm, hand-picking, pan-firing and rolling the small leaves into a simple twisted shape. The bright, sweet flavor is reminiscent of a Chinese green tea, with vegetal notes of coriander and lemon peel and a delicate floral aroma. Unlike many green teas, the leaves can stand up to multiple steepings-try four or five.

## HERBAL TEA

### CHRYSANTHEMUM

*Origin: Zhejiang, China*

*Earthy and spicy flower from China*

*Character: white pepper, earthy, sweet*

This light and refreshing herbal flower infusion is from China, where it is known as ju hua. The aroma is strong, and the flavor sweet and earthy, with a hint of pepper. This is a very traditional drink which is enjoyed throughout Asia, often with meals. Naturally caffeine-free, it is a soothing choice at any time of the day.

### LINDEN

*Origin: Greece*

*Delicate floral aroma; honey, fruity taste*

*Character: honey, fruity, herbaceous*

Known in Europe as tilleul, this infusion has a delicate floral aroma with a refreshing honeysweet and herbaceous taste. Lauded for its soothing effects, linden has been popular for centuries and is naturally caffeine-free.

