



AFTERNOON HIGH TEA

At The Hermitage Hotel

\$75.00 per person, \$35 per child (10 and under)

Plus Tax & 18% Gratuity • Reservations Required 48-Hours in Advance

TEA SANDWICHES

Two Pieces of each per person

Cucumber & Smoked Salmon, Herb Cream Cheese, Marble Rye

Asparagus & Parmesan Quiche, Fine Herbs

Darjeeling Poached Chicken Salad, Baby Pears, Walnuts, Brioche

(All sandwiches available with gluten free bread)

SCONES

Almond Scones with Cherries

Red Velvet Scones with Chocolate Chips

DESSERT

Heart-Shaped Sugar Cookies

Mini Strawberry-Swirl Cheesecakes

Chocolate Mousse Cups (GF)

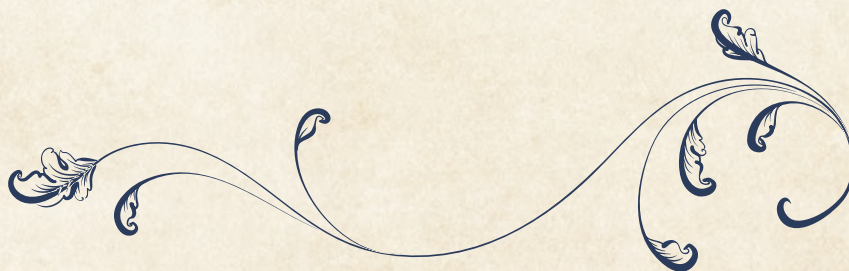
ACCOMPANIMENTS

Devonshire Cream • Whipped Butter • Seasonal Jam

BEVERAGES

Glass of Sparkling Wine

Selection of Loose Teas



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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 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.

In Pursuit of Tea

In Pursuit of Tea travels across the world to explore small farms in Asia and Europe and find the finest teas available, some of which seldom leave their country of origin. Each year, they spend time in historic tea-growing regions to taste the season's harvest and select only the best teas in the world. They buy straight from tea farmers not only to support traditional agriculture, but because their teas taste better. Large estate teas are often blends of machine-harvested and -processed leaves with a wide range of grades—and in the cup, tea will taste only as good as its weakest component. When modern technology is introduced to tea-making, it generally serves to increase efficiency at the expense of flavor. Small-farm teas, on the other hand, are meticulously tended, with leaves carefully harvested and then processed with great care and pride. Utilizing centuries-old techniques passed down by their ancestors, the producers are devoted to the quality of their product.

Green Tea

THUNDER DRAGON GREEN

Origin: Trongsa, Bhutan

Bright, sweet green tea from Bhutan

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.

