



## MODERN AFTERNOON TEA MENU

### SAVORY

SMOKED SALMON, HORSERADISH CRÈME FRAICHE, SALMON PEARLS, DARK RYE  
CURRIED CHICKEN, MANGO, TOASTED ALMONDS, CRANBERRY, BRIOCHE  
BLACK FORREST HAM, BRIE, PESTO, MINI CROISSANT  
ASPARAGUS & EGG, DIJON AIOLI, SOURDOUGH

### SWEET

VANILLA BEAN & SPICED CRANBERRY MOUSSE CAKE  
CARAMEL APPLE SCONES, DEVONSHIRE CREAM  
GLAZED OLD FASHIONED GINGERBREAD CAKE  
CANDIED PECAN CHOCOLATE TART  
PUMPKIN PIE NAPOLEON

**\$40/PERSON**

### CHAMPAGNE PAIRING

FULL FAIRMONT TEA SERVICE SERVED WITH A GLASS OF:  
HOUSE SELECTION BRUT ROSÉ

**\$50/PERSON**

MOËT & CHANDON IMPERIAL BRUT

**\$55/PERSON**

## FAIRMONT WASHINGTON, D.C. TEA SELECTIONS

FAIRMONT WASHINGTON, D.C. HAS PARTNERED WITH LOT 35 TEA COMPANY  
TO PROVIDE AN EXCLUSIVE TEA EXPERIENCE FOR OUR VALUED GUESTS

### BLACK

LAPSANG SOUCHONG BUTTERFLY #1 – (CHINA) CRISP CHARACTER, OAK FIRE AROMA  
SIGNATURE CHERRY ALMOND – (SRI LANKA) DEEP CHERRY, ALMOND NOTES, ROSE PETAL  
SOMETHING SWEET – (INDIA & KENYA) CACAO BEANS, COFFEE, CARAMEL & CHOCOLATE  
CREAMY EARL GREY – (SRI LANKA) CORNPETAL FLOWERS, VELVET CREAM FLAVOR

### GREEN

ORGANIC JASMINE GOLD DRAGON – (CHINA) HARVESTED AT MIDNIGHT, JASMINE FLOWERS, DELICATE & FLORAL  
RESERVE SENCHA SAEMIDORI – (JAPAN) GROWN ONLY THREE WEEKS PER YEAR, TEA FLAVOR, SWEET BUTTER NOTES

### WHITE

SNOW DRAGON – (CHINA) HIGHLY PRIZED, TOP BUDS & LEAVES ONLY, JAMMY PUNGENCY

### CAFFEINE-FREE HERBAL INFUSIONS

ORGANIC EGYPTIAN CHAMOMILE – (EGYPT) FLORAL & AROMATIC  
ORGANIC OREGON MINT – (USA) PEPPERMINT & SPEARMINT, PUNGENT & LIVELY

20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH OR EGGS INCREASES YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS