



The Café Green Leaf & Pebble

RESTAURANT WEEK

FULL TEA SERVICE

Tier One

Avocado Toast topped w/ Kale Walnut Pesto on Rosemary Sourdough
Mediterranean Hummus topped w/ Smokey Onion Marmalade on Pumpnickel
Deviled Tea Egg- Infused w/ Lemon Ginger Tea, topped w/ House Tapenade
Mini Quiche- Asiago, Roasted Red Pepper, Mushroom, Caramelized Onion & Thyme
English Cucumber w/Goat Cheese Spread, topped w/ Smoked Salmon & Fresh Dill

☘ Tea: Hearth & Home~ Mile High Maple & Orang Spice Black teas blended w/
Mulling Spices come together to compliment the savory, robust flavors in this tier.
Add choice of Sweetener-Maple Syrup recommended. Served hot.

Tier Two

Vanilla Bean Scone w/ Strawberry Hibiscus Jelly
Baby Buttermilk Biscuit w/ Blackberry Lavender Jelly
Matcha Almond Biscotti

☘ Tea: Feels Like Spring~ Lavender Petals & Strawberry Green tea are mixed w/
Agave-Soaked Strawberries to bring out the classic, decadent flavors of this tier.
Served iced.

Tier Three

Strawberries filled w/ Fresh Clotted Cream
White Chocolate Chai Walnut Truffle
Lemon Curd filled Shortbread

☘ Tea: White Blossom~ German Chamomile Flowers, Indian White, & Tangerine
White teas mingle nicely w/ the rich, delightfully sweet notes of this tier; providing a
mellow finish. Add choice of sweetener-Honey recommended. Served hot.