

# Tea Dinner

## March 13, 2007 7pm

Apertif ~ Sencha Hanase infused Shochu  
with fresh fruit

Fresh Strawberry Black Tea dressed  
Scallop Ceviche with cucumber & shaved Spring radish

*Pinot Noir 2005 Dry Rosé, France*  
*Strawberry Black Tea*

Lapsong Souchong Roast Mushroom

Pan seared Butternut Ravioli

*Chateau Malbat 2005 Bordeaux*  
*Lapsong Souchong Tea*

Earl Grey Sorbet

Spice Rubbed Roast Pork Loin

Black River Mountain Pu Er demi glace

Baby Spring vegetables

*Melipal 2004 Malbec, Mendoza, Argentina*

Thai Tea infused Coconut Custard

Toro Albalá 1971 “Don PX” Caramel

*Thai Tea*

Digestif ~ Tincture of “Berry White”

White Tea, Blueberries and Cranberries

\$85 per person, non inclusive of taxes and gratuity