

# HOLIDAY CHAMPAGNE AFTERNOON TEA



Lobby Lounge ★ November 19 to January 6, 2019  
Wednesday to Sunday ★ 2pm to 5 pm



## CHAMPAGNE TOAST

USD 78 per person

### Choice of

Delamotte, Blanc de Blanc, Brut NV  
or  
Taittinger, Brut Rosé Prestige, NV

### Bespoke Tea Blend

choice of  
English, earl gray, green jasmine  
decaffeinated herbal mint, decaffeinated rooibos

### Orange Poppy Scones

Devonshire cream, strawberry preserves, lemon curd

### Tea Sandwiches

herb cream cheese & cucumber  
curry chicken salad  
Jonah crab & shaved brussel sprouts

### Petite Pastries

eggnog profiterole  
peppermint chocolate palet  
red berry tartlet  
gingerbread French macaron  
praline mice



## CHILDREN'S TEA

42 per person

Chocolate Candy Cane Cupcake

Holiday Sugar Cookie

Chef Rob's Hot Signature Hot Cocoa  
marshmallow, chocolate, whipped cream

## MOCKTAILS

**Pomegranate Fizz** 10  
pomegranate juice, blueberry purée and  
sparkling apple cider

**Maple Hot Cider** 10  
maple infused hot apple cider,  
orange juice and cinnamon



## COCKTAILS

**Aged Manhattan** 22  
Whistle Pig 10 Years Rye, Dolin Rouge

**White Cosmopolitan** 16  
Russian Standard Vodka,  
St. Germain, white cranberry

**Popcorn Old Fashioned** 16  
infused Maker's Mark, popcorn



## Wines by the Glass

**Cherry Pie** 14  
Pinot Noir, Three Vineyards, California 2015

**Champagne Taittinger** 20  
Prestige, Brut, Champagne, NV

## À LA CARTE MENU

**Butternut Squash Soup** 13  
brown butter crème fraîche, local honey

**Shrimp Cocktail** 18  
French cocktail sauce

**Turkey Club or Wrap** 18  
bacon, avocado, mayonnaise, tomato,  
French fries

**The MO Burger** 22  
8 oz. patty

cheddar, tomato, lettuce, onions,  
French fries

**Fish & Chips** 24  
beer battered local haddock,  
cabbage slaw, tartar sauce

**New England Lobster Roll** 31  
Gloucester lobster,  
brioche bun, celery, tarragon,  
French fries

**Seafood Tower**  
small 68 large 105  
oysters, shrimp, lobster, crab

