

The Windsor Tea

Tea Sandwiches

Shredded chicken & dried mango
tossed in a light curry aioli on wheat bread

Deviled egg salad & micro dijon greens
served on pumpernickel bread

Canary melon & prosciutto
with pomegranate cream
on artisan bread & fresh mint

House cured Alaskan salmon & English cucumber
with aioli on rye bread with caviar

Sweet shrimp with heart of palm &
herb dressing on sourdough bread

Scones

Freshly baked scones
with Devonshire clotted cream & homemade local jam

Petit Fours

Petite éclair
Black & white mocha cake
Raspberry chocolate torte
Lemon meringue tart
California fruit tartlet

Loose Leaf Tea

Daily selections

32 per person
Minimum of two people for tea service.
No substitutions please.

ONEHOPE Wine

ONEHOPE Wine donates an astounding 50% of its profits
to partner charities benefiting a variety of causes.

Chardonnay	Fight against Breast Cancer	9
Merlot	Fight against AIDS	9
Cabernet Sauvignon	Fight against Autism	9
Champagne	Benefits many causes	9

Beverages

Iced Tea	4
Hot Tea	4
Starbucks® Coffee	4
Starbucks® Hot Chocolate	4
Soda	3
Fiji Water	3.50 / 7
Voss Sparkling Water	3.50 / 7

Lunch

Salads and Soup

The Polo Club

Turkey, smoked bacon, vine ripened tomato,
crumbled bleu cheese, red onion & mixed greens
tossed with English mustard dressing
12

The Chopper

Chicken, bibb lettuce, avocado, red onion,
vine ripened tomato, haricot verts & pear
tossed with dijon mustard balsamic dressing
12

Salad of Shrimp

Sweet shrimp, mixed greens, heart of palm, avocado,
vine ripened tomato & hard boiled egg
tossed with green goddess dressing
16

Soup of the Day

6



Sandwiches

Served with accompanying sides of the day

EGGstravaganza

Deviled egg salad & micro dijon greens
served on pumpernickel bread
12

Chicken & Mango

Shredded chicken & dried mango tossed in a light curry aioli
with green leaf lettuce, vine ripened tomato & cucumber
served on a croissant
12

The Roast

Shaved roast beef & swiss cheese
served with horseradish aioli on rye bread
14

Gravlax

House cured Alaskan salmon, micro greens & vine ripened tomato
served with aioli on wheat bread
14

Half & Half

Your choice of two: a half sandwich, half a salad
or a cup of the soup of the day
14



Desserts

Crème Brulée

Served with fresh seasonal berries
10

Red Velvet Cake

A slice of our homemade southern favorite
8

Chocolate Chambord

A chocolate decadent tower with crème anglaise
10

Tea Cookies

Assortment of almond macarons, butter cookies
& chocolate dipped biscotti
8

18% gratuity will be added to parties of 6 or more people.
Executive Chef Todd Henderson



The Tea Room

