

L'ESPALIER

Fantasy Tea Party

Little Red Riding Hood's Basket

TEA SANDWICHES, PASTRIES, PETIT FOURS AND TEA
THIRTY-SIX DOLLARS

Scottish Smoked salmon with crème fraîche and American caviar*

English cucumber with fines herbes and cream cheese; candied lemon

Casco Bay Lobster profiterole*

Maine crab salad with sauce gribiche on a croissant*

Roasted chicken walnut salad with fall spices and apricot jam*

Three Blind Mice

L'ESPALIER'S CHEESE TASTING
THIRTY DOLLARS

An assortment of cheeses from L'Espalier's award-winning cheese tray served with traditional accompaniments

Make Way for Ducklings

PETIT FOURS, PASTRIES AND TEA
TWENTY-SEVEN DOLLARS

Panna cotta

Citrus scone

Prune cranberry scone

Chocolate Decadence Cake

Pâte à choux swans with espresso Chantilly

Pistachio Pain de Genes with pomegranate seeds

Earl Grey mandarin yogurt trifle

The Goose That Laid the Golden Egg

American Paddlefish ounce 60; half ounce 35

Siberian Sturgeon ounce 175; half ounce 90

White Sturgeon ounce 190; half ounce 100

German Osetra ounce 240; half ounce 125

Apple Street Farm eggs; scrambled with blinis

Glass of Champagne, Laurent-Perrier 18.00

Tea Selections

L'Espalier Afternoon Blend

This signature tea consists of a blend of Darjeeling and three Sri Lankan Estate teas as well as two Chinese green teas lightly scented with jasmine, Italian oil of bergamot and grapefruit peel.

Chef's Blend

A unique blend of black teas from China, Sri Lanka and India, blended with a touch of fruit, Chinese herbs and chrysanthemum petals.

Boylston Breakfast Blend

Our signature version of an 'English Breakfast' tea consists of an assertive blend of Ceylon, Indian and Chinese teas. It was blended with milk in mind.

Gloucester Street Blend

Another L'Espalier exclusive, this assertive and smoky blend of teas is reminiscent of the old 'Caravan' blends. It is an ideal accompaniment to cheeses of all sorts, especially more pungent cheeses.

Green Dragon

Subtle, clean and fresh, this green tea from Yunnan Province in southern China is soft and well-rounded with hints of orchid and tropical fruit.

Lung Ching Dragonwell

A classic green tea from Hanzhou China which offers a lightly sweet vegetal aroma, a mellow, smooth chestnut-like flavor and a lingering sweet finish.

Jade Oolong

This lightly oxidized Oolong from Taiwan is soft and round with touches of honey, stone fruits and aromatics of white peony and honeysuckle.

Roasted Oolong

A moderately oxidized Ti Kuan Yin which is then roasted further to bring an earthy and smoky sweetness to the underlying complex fruity notes.

Tindaharia Estate Darjeeling

An Autumnal harvest tea which is round and smooth with a touch of nuttiness and hints of muscatel with a fruity nose.

Kuwapani Estate Makalu Tippy Spl

From the foothills of the Himalayan Mountains comes this Nepalese tea which exhibits hints of honey and caramelized fruit with a lingering finish of pepper and peach.

Yunnan Gold

This rich, full bodied tea from Southern China offers a creamy, complex cup with notes of cocoa, honey and spice.

Aged Pu-Erh

An historic and fascinating tea from Yunnan in Southern China. It is prized for its intensely earthy and complex flavors as well as its digestive qualities.

Lemon Chamomile Herbal Infusion

Linden Blend Herbal Infusion

Greek Mint Herbal Infusion

Crimson Berry Herbal Infusion