

# ESTUARY

## DESSERTS

### **VEGAN ICE 'CREAM' 10**

PROUDLY SERVING 'CREME DE LA CROP' OF W.D.C.

### **SEASONAL SORBET 10**

FRESH-PRESSED FRUIT WITH NATURAL SWEETNESS

### **CHOCOLATIER BAR 13**

FLOURLESS CHOCOLATE SPONGE,  
CHOCOLATE SEVEN WAYS, SALTED HAZELNUT MOUSSE

### **PLUM PAVLOVA 13**

RASPBERRY CAVIAR, CARAMELIZED PLUMS, MASCARPONE CREAM

### **BANANA CREAM TART 13**

CREME FRAICHE, CORN SABLE, CARAMEL POPCORN

## SPECIALTY COFFEES

### **AMERICANO 7**

### **CAPPUCCINO 8**

### **ESPRESSO 5**

### **DOUBLE ESPRESSO 7**

### **DECAF COFFEE 6**

An automatic gratuity of 20% will be added to groups of six or more

All menu items are subject to seasonal availability.

Pricing does not include tax, gratuity or beverage service.

Requests in advance for vegan or vegetarian options will be fulfilled.

# A BIT OF BACKGROUND

AS WITH WINE, TEA'S CHARACTER IS DETERMINED GREATLY BY SUBTLE DIFFERENCES IN SOIL, CLIMATE, AND ELEVATION. THE COMBINATION OF COOL NIGHTS, DRY WEATHER, AND BRIGHT SUNNY DAYS PROVIDE THE OPTIMAL CONDITIONS FOR GROWING TEA.

THIS TYPE OF CLIMATE FORCES THE TEA BUSH TO EXPEND ITS ENERGY IN THE GROWTH OF NEW SHOOTS. THE FINEST TEA COMES FROM GARDENS OF HIGH

ELEVATION, WHERE COOLER TEMPERATURES SLOW LEAF GROWTH, PRODUCING LEAVES WITH A MORE CONCENTRATED FLAVOR AND AROMA.

THE METHOD OF HARVESTING AND TREATMENT CONTRIBUTE TO EACH TEA'S DISTINCTIVE SIGNATURE. THE BEST TEA IS PICKED ENTIRELY BY HAND, AND ONLY THE BUD AND TOP ONE OR TWO LEAVES ARE PLUCKED.

# TEA MENU

## WHITE TEA

SILVER LEAF 30

ORGANIC JASMINE PEARLS 25

## GREEN TEA

FLORAL JASMIN 8

SENCHA FUKUJYU CHA 10

CHERRY BLOSSOM 12

## OOLONG TEA

IRON GODDESS OF MERCY 25

## BLACK TEA

FLOWERY EARL GREY 8

ENGLISH BREAKFAST 8

ORGANIC ASSAM 10

BC FORESTEA 10

## DARK TEA

PU-ERH TOU CHA 22

## HERBAL TEA

MOUNTAIN BERRY 9

ORGANIC PEPPERMINT 8

ORGANIC CHAMOMILE 8

ORGANIC VANILLA ROOIBOS 9