

# JUNIPER

## AFTERNOON TEA

### SAVORY

Smoked Salmon, Horseradish Crème Fraiche, Salmon Pearls, Dark Rye  
Curried Chicken, Mango, Toasted Almonds, Cranberry, Brioche  
Prosciutto, Brie, Pesto, Mini Croissant  
Asparagus & Egg, Dijon Aioli, Sourdough

### SWEET

White Chocolate Orange Cherry Scone, Devonshire Cream  
Rhubarb Pistachio Cake  
Flourless Chocolate Raspberry Mousse Cake  
Lemon Poppy Passion Tart  
Strawberry Vanilla Crème Profiterole

**46/ PERSON**

### CHAMPAGNE PAIRING

Full Fairmont Tea Service Served with a Glass of:

Chandon Brut or Brut Rosé  
58/ PERSON

Moët & Chandon Imperial Brut  
65/ PERSON

### LOT 35 TEA

CHOICE OF:

#### BLACK TEA

Creamy Earl Grey – (Sri Lanka) Competal Flowers, Velvet Cream Flavor  
Something Sweet – (India & Kenya) Cacao Beans, Coffee, Caramel & Chocolate  
Lapsang Souchong Butterfly #1 – (China) Crisp Character, Oak Fire Aroma

#### GREEN TEA

Organic Jasmine Gold Dragon – (China) Harvested At Midnight,  
Jasmine Flowers, Delicate & Floral  
Reserve Sencha Saemidori – (Japan) Grown Only Three Weeks Per Year,  
Deep Green Tea Flavor, Sweet Butter Notes  
Kyoto Cherry Rose – (China) Sencha Green Tea, Sweet Cherry Notes With Rose Petals

#### HERBAL INFUSIONS: CAFFEINE-FREE

Organic Egyptian Chamomile – (Egypt) Floral & Aromatic  
Organic Oregon Mint – (Usa) Peppermint & Spearmint, Pungent & Lively

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
A 20% gratuity will be added to all parties greater than 5

JUNIPER | 2401 M ST NW, WASHINGTON, DC 20037 | (202) 457-5020