

# BAR BLONDEAU AFTERNOON TEA

*\$85 per person*

## ARRIVAL COCKTAIL

*choice of*

### LOST IN TRANSLATION

Roku Gin, White Tea, Gold Apricot, Lemon, Shochu, Fizz

### FRENCH 75

Local Strawberry Rhubarb Gin, Lemon, Champagne

### BELLINI

Creme de Peche, Peach & Orange Blossom Botanical Vodka, Bubbles

## FOR THE TABLE

### Himalayan Black Tea

*buckwheat, honey, plum, chocolate*

#### SAVORY

**Egg Salad and Anchovy**  
*calabrian chili and parsley*

**Mushroom Pâté**  
*black truffle, porcini*

**Crab & Avocado**  
*yuzu kosho, apple*

**Smoked Salmon**  
*roe, chervil, pickled onion*

**Coronation Chicken**  
*curry, almond, mango chutney*

#### SWEET

**Vanilla Chouquette**  
*pearl sugar, vanilla bean custard*

**Tartelette au Framboise**  
*raspberry cream, whipped cream, preserve*

**Passionfruit Pâte de Fruit**  
*passionfruit fruit jelly*

**Chocolate Petit Fours**  
*dark chocolate ganache*

**Petit Honey Butter Scone**  
*whipped honey butter and seasonal jam*

#### LARGE PLATES

**Waldorf Salad**  
*celery, walnut, fromage bleu*

**Blondeau Caesar Salad**  
*little gems, piave, migas*

**Blondeau Fried Chicken**  
*hot honey, herbs de Provence*

## L'ADDITIONS

**Champagne on Arrival \$15pp**  
*Pierre Brigandat et Fils, Blanc de Noirs*

**Seafood Plateau \$25pp**  
*oysters, prawns, scallops, mussels*

**Les Benedicts \$25pp**  
*smoked salmon or parisian ham*

## LES COCKTAILS

<b>MARTINI BLONDE</b>	19
Amalfi Coast Gin, Cucumber Botanical Vodka, Vermouth, Lemon Oil, Olive & House-Pickled Onion	
<b>SPRITZ AU CROCODILE</b>	18
Aperol, Italian Bitter, Orange, Dry Vermouth, Prosecco	
<b>LOST IN TRANSLATION</b>	21
Japanese Gin, White Tea, Gold Apricot, Lemon, Shochu, Fizz	
<b>DAYTRIPPER</b>	19
Coconut & Cacao Rum Blend, Lime, Cane	
<b>HUMMINGBIRD</b>	19
Tequila, Lemon, Valencia Orange, Amaro, Honey, Almond	
<b>I-87 TRINITY</b>	21
Seasonal New York Gin, Blanc Vermouth, Mirto Verde	
<b>NEW SQUARE</b>	21
Brooklyn Bourbon, Sweet Vermouth, Maillard, Bitters	
<b>SEAPLANE</b>	21
Mezcal, Lime, Creme de Cacao, Cherry	
<b>VERBENA HIGHBALL</b>	19
Japanese Whiskey, Lemon Verbena, Hopped Soda	
<b>ZEPHYR</b>	22
Upstate Vodka & Gin, Bergamato, Vermouth, Sage	
<b>EARLY CHECK IN</b> (ZERO PROOF)	12
Roots N/A Aperitif Rosso, Lemon, Ginger, Fizz	

## BY THE GLASS

### SPARKLING

NV	<b>Valerie Tissout, 'Cremant du Jura'</b> <i>Jura, France</i>	Chardonnay	16 · 72
NV	<b>Pierre Brigandat et Fils, Blanc de Noirs</b> , <i>Champagne, France</i>	Pinot Noir	25 · 100

### WHITE & ORANGE\*

2022	<b>Michael Gindl 'Flora'</b> , <i>Weinviertel, Austria</i>	Gelber Mudkateller, Riesling, Scheruebe	15 · 58
2022	<b>Johan Vineyards, 'Savagnin'</b> <i>Williamette Valley, USA</i>	Savagnin	19 · 95
2023	<b>J.C. Garnier, 'La Roche'</b> <i>Loire, France</i>	Chenin Blanc	18 · 85
2022	<b>Mae Son, 'Vino Orange'</b> , <i>Trentino-Alto Adige, Italy</i>	Müller-Thurgau <sup>ORANGE</sup>	16 · 64

### ROSÉ & RED

2023	<b>Mas Mellet, 'Les Salines'</b> , <i>Costieres de Nimes, France</i>	<sup>ROSE</sup> Carignan	16 · 68
2023	<b>Gauthier, 'Jour de Soif'</b> , <i>Loire, France</i>	Cabernet Franc	16 · 58
2019	<b>Xavier Vignon, 'Gigondas'</b> , <i>Southern Rhone, France</i>	Grenache, Mourvedre	20 · 98
2022	<b>Curto Marco, 'L'informale'</b> , <i>Piedmont, Italy</i>	Nebbiolo, Dolcetto	15 · 52