

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

Crème 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

Petit Carrot Cake
vanilla, hazelnut

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

MARTINI BLONDE	19
Amalfi Coast Gin, Cucumber Botanical Vodka, Vermouth, Lemon Oil, Olive & House-Pickled Onion	
SPRITZ AU CROCODILE	18
Aperol, Italian Bitter, Orange, Dry Vermouth, Prosecco	
LOST IN TRANSLATION	21
Japanese Gin, White Tea, Gold Apricot, Lemon, Shochu, Fizz	
EAST RIVIERA	19
Blanco Tequila, Lemon, Mango Chili Liqueur, Clementino	
DAYTRIPPER	19
Coconut & Cacao Rum Blend, Lime, Cane	
I-87 TRINITY	21
Seasonal New York Gin, Blanc Vermouth, Mirto Verde	
LUCKY 7	21
Local Whiskey, Lemon, Valencia Orange, Smoked Pineapple, Toasted Almond	
SEAPLANE	21
Mezcal, Lime, Creme de Cacao, Cherry	
VERBENA HIGBALL	19
Japanese Whiskey, Lemon Verbena, Hopped Soda	
ZEPHYR	22
Upstate Vodka & Gin, Bergamato, Vermouth, Sage	
EARLY CHECK IN (ZERO PROOF)	12
Roots N/A Aperitif Rosso, Lemon, Ginger, Fizz	

BY THE GLASS

SPARKLING

NV	Cà de Noci, Bianco Frizzante ‘Querciole’ <i>Reggio Emilia, Italy</i> Spergola	18 · 77
NV	Hervé Rafflin 1er Cru ‘La Nature’L’ <i>Champagne, France</i> Blend	25 · 100

WHITE & ORANGE*

2022	Domaine du Chat Huant, ‘Loriot’ <i>Loire, France</i> Sauvignon Blanc	15 · 60
2023	J.C. Garnier, ‘Bézigon’ <i>Loire, France</i> Chenin Blanc	18 · 87
2022	Johan Vineyards, ‘Savagnin’ <i>Willamette Valley, USA</i> Savagnin	19 · 95
2023	Day Wines, ‘Vin De Days’ <i>Willamette Valley, Oregon</i> Pinot Gris (ORANGE)	17 · 82

ROSÉ & RED

2024	Ameztoi, Getariako Txakolina ‘Rubentis’ <i>Basque, Spain</i> (ROSE) Hondarribi Zuri & Beltza	15 · 62
2023	Fabien Jouvès, ‘Soif d’Ailleurs’ <i>Cahors, France</i> Cinsault, Malbec	15 · 58
2019	Xavier Vignon, ‘Gigondas’ <i>Southern Rhone, France</i> , Grenache, Mourvedre	20 · 99
2020	Oddero, Barolo <i>Piemonte, Italy</i> , Nebbiolo	26 · 130