# SPRING TEA

\$95.00 includes a glass of sparkling wine \$120.00 Veuve Clicquot experience

# SAVORIES

BBQ Chicken Salad Slider corn and black bean relish, celery, brioche

Shrimp Roll aji amarillo, pickled red onion, fennel, petite greens

Heirloom Tomato minted peas, burrata, basil, chive

Potato Leek Panna Cotta crispy potato chips, hay of leek, pumpernickel

# SCONES

Candied Orange Buttermilk

served with Devonshire cream, lemon curd, strawberry rhubarb preserves

## **DESSERTS**

Strawberry Rhubarb Victoria Victoria cake, strawberry rhubarb

Cherry Blossom Macaron cherry blossom whipped ganache, candied cherries

Blackberry Lemon-basil Eclair pâte à choux éclair, blackberry-lemon cream, blackberry glaze

> Grapefruit Earl Grey Mousse Tart vanilla tart, orange marmalade, grapefruit mousse

## CHAMPAGNE & SPARKLING WINE

BISOL, "Jeio", Brut, Prosecco DOCG Valdobbiadene NV 14/70
Taittinger Brut La Francaise Champagne 21/105
Moët and Chandon, Brut Impérial, Champagne 26/130
Canard-Duchêne, Cuvée Léonie Rosé, Champagne 30/150
Veuve Cliquot, Brut Yellow Label 30/150
Veuve Cliquot, "La Grande Dame" Champagne 2012 60/300

THE LANGHAM

CHICAGO

# TEA SELECTION

#### **GYOKURO ASAHI**

Japanese green tea, fresh and sweet, grassy with complex palate and lingering finish, high antioxidants, low caffeine

## ORGANIC PEAR TREE

Organic young hyson green tea naturally perfumed with the essence of freshly plucked ripe pears

#### CASSIS

Shiny and glossy, rich purple jewels dangle bundled dark against deep verdant greenery

#### JASMINE PEARL

Flowering jasmine blossom, white tea with medium character, rare finesse, low caffeine

#### HIGH MOUNTAIN OOLONG

From the mountains of Eastern Taiwan, notes of wheat, honey, floral and melon

## **ENGLISH BREAKFAST**

Traditional English breakfast tea, coppery color, decaffeinated

## IMPERIAL EARL GREY

Organic blend of black tea saturated with the finest oil of bergamot fruit

## DARJEELING

Black Indian tea with a haunting muscatel flavor, yet delicate and light

#### LAPSANG SU CHONG

Savory, smoky, slightly cool and menthol, crisp with sweet pine flavor

#### **AMOUR**

An enchanting dance of rose, cocoa, black tea, uplifting bergamot and an accent of blue cornflower

# TEA BLENDS EXCLUSIVE TO THE LANGHAM

#### THE LANGHAM BLEND

A sophisticated twist on a classic English breakfast

#### SILK ROAD BLEND

Finest white tea with aromatic jasmine flowers, combined with delicate pink whole Iranian rose-buds

## CHILDREN'S TEA

South African rooibos blended with sweet, fruity rhubarb for a unique taste and aroma

## PALM COURT BLEND

Unique blend of Chinese white tea, hibiscus flowers, rosehip, pink rose petals

# **ENGLISH FLOWER**

Colorful and aromatic combination of chamomile flowers, rose petals, elderflowers, heather flowers

## WEDGWOOD ORIGINAL

Black Indian and Kenyan tea with powerful hints of malty sweetness and caramelized sugar kept exclusively in The Langham tea vault

# HERBAL TEA SELECTION

## LEMON VERBENA BLEND

Slip into sweet lemon-drop daydreams, memories of care-free summer afternoons

# PEPPERMINT LEAVES

Refreshing herbal infusion, an uplifting aroma of mint with a sweet finish

# INFUSED TEA SELECTION

#### MANGO OOLONG

Traditional Chinese tea with a twist of rich mango flavor

## VANILLA ROOIBOS

Organic house blend of vanilla and oranges

## NOBO WHOLE FRUIT

A blend of strawberries, blackberries and raspberries, refined with a mélange of red and black currants

#### **ENGLISH APPLE**

Chinese black tea with the fragrant flavor of orchard apples

## SHANGHAI ROSE

High quality black Chinese tea layered with sweet rose petals

## MASALA

Powerful, lively black tea balanced with the spiciness of oriental ginger

Please inform us of any allergies or dietary restrictions when placing your order.

Some items are prepared raw, undercooked or cooked to order. Consuming raw or undercooked meats may increase your risk of food-borne illness, especially if you have certain medical conditions.