



TRIFECTA
AFTERNOONTEA

TEA

SELECTIONS



J'ENWEY TEA CO. SELECTIONS

Black

ONE DALTON BLACK

A signature blend of smooth and elegant Chinese black keemun leaves, caffeinated.

BLACKBERRY SAGE

Chinese black leave dance with slightly sweet blackberry leaves, hibiscus berry & elegant, freshly dried sage leaves, caffeinated

SMOKED HONEY CARDAMOM

Tea leaves laid over coals for 3 days, providing a smokey, earthy brew with a slightly sweet honey touch and spicy ground cardamon, caffeinated

LADY BLUE EARL GREY

A blend of black tea leaves with bergamot, Madagascar vanilla bean, lavender and sweet orange peel, caffeinated.

Green

JAPANESE GREEN SENCHA

Pure, grassy green for a fresh & delicate cup, caffeinated.

MOROCCAN MINT

Blend of spearmint & peppermint for a fresh black and green blend, lightly caffeinated

Herbal

CALMING CHAMOMILE

Flavors of hibiscus, lavender and orange peel are blended with Egyptian chamomile to calm and de-stress, caffeine free.

Boutique Blends

SWEET ORANGE CINNAMON

A decadent blend of dehydrated orange and cinnamon creates a flavorful cup to perfectly warm the senses, caffeine free.

SPICED BOURBON VANILLA

Robust, spicy and smooth this blend of spices, black tea and rooibos are the perfect balance of herbs, spices, rooibos, vanilla and a touch of malted caramel, caffeine free

Select

TEA OF THE WEEK

Inquire about our seasonal selection.



AFTERNOON TEA



TRIFECTA AFTERNOON TEA

AMUSE-BOUCHE

Foie Gras Choux
Foie Gras Ganache, Caramelized Banana

TOP TIER

Cinnamon Chip
and Vanilla Bean Scones
*Cranberry Compote, Devonshire Cream
Pumpkin Butter*

SAVORY TIER

Petite Trifecta Lobster Roll
*Black Truffle, Pickled Celery
Mustard Seeds*

Deviled Egg
Regiis Ova Siberian Caviar, Chives

Smoked Atlantic Salmon
*Roasted Beet, Goat Cheese
Pumpernickel Bread*

Pimiento Cheese
Fresh Baked Corn Bread, Green Onion

Cucumber Curry Chicken
*Whipped Feta, English Cucumber
White Bread*

SWEET TIER

Pomegranate Profiterole
Pomegranate Mousse, Vanilla Chantilly

Crème Brûlée Macaron
Ivoire White Chocolate

Praline Rocher Tart
*Milk Chocolate Mousseline
Praline Crèmeux, Croquant*

Apple Spice Cake
Salted Caramel, Italian Buttercream

Pumpkin Gâteau Opéra
Pumpkin Cake, Cream Cheese Icing

/ 99

*per person inclusive of selection of Jenwey Tea
Liqueur Pairing and Glass of Champagne.*



BE VERA GES



BUBBLES

Lucien Albrecht, Crémant D'Alsace Brut Rosé,
Alsace

/ 16 / 70

Collet, Brut, Champagne

/ 26 / 120

Laurent-Perrier, 'La Cuvée' Brut, Champagne

/ 28 / 130

Juvé & Camps, Gran Reserva Brut Nature, Cava

/ 60

Laurent-Perrier, Brut Cuvée Rosé, Champagne

/ 150

Ruinart, Blanc de Blancs Brut, Champagne

/ 260



TEA COCKTAILS

Trifecta Royale

LeJay Cassis Liqueur, Brut Rosé

/ 18

Fall Rum Punch

*Sweet Orange Cinnamon Rum, Citrus,
Milk Clarification*

/ 18

Side of Honey

*Chamomile infused Gin, Grand Mariner,
Barr Hill Honey Syrup, Lemon*

/ 20



Tag us in your Afternoon Tea photos
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to be featured!

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#TrifectaOneDalton