Olympic Afternoon Tea

Per person 75

Olympic Signature Scones

Devonshire Whipped Cream Marionberry Jam & Lemon Curd

Tea Savories

Fresh Cucumber
Smoked Cashew Cream, Winter Herbs, Sourdough

Smoked Salmon Mousse Tart Cranberry Marmalade

Roasted New York Striploin
Green Peppercorn Remoulade, Pickled Shallot, Rye Bread

Lobster Salad Smoky Gremolata, Endive

> Olivier Egg Salad Crispy Crostini

Butternut Squash Cheese Blini, Pepita

Pastries

Red Velvet Cake Vanilla Cream Cheese Frosting

Apple Spiced Choux Custard, Caramel Chantilly

Spiced Cream Caramel Whipped Cream

Chocolate Tart Dark Chocolate & Dulce Ganache

Mandarin Madeleine Butter Madeleine, Mandarin Glaze

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Featured Selection of Lot 35 Loose Leaf Teas



Jasmine Gold Dragon

picked during peak bloom

Kyushu Japan Sencha

Deliciously vegetative green tea with buttery smoothness

Ontario Ice Wine

Silky smooth and refreshing white tea infused with the fruity sweetness of Riesling ice wine

Lychee Congou

Traditional Chinese black tea flavored with lychee fruit, with hints of grape and rose

Creamy Earl Grey

Delicate green tea infused with fragrant jasmine Velvety and full-bodied black tea infused with heady bergamot

Imperial Breakfast

Hearty and robust black tea sourced from the world's finest growing regions

1907 Orange Pekoe

Bold and full-flavored black tea celebrating the Fairmont Hotels & Resorts 1907 Grand Opening

Liza Hill Darjeeling

Called the 'Champagne of Teas', named for its sweet, musty notes and origins in the Darjeeling region of the Himalayas



Bella Coola Punch

Tropical herbal tea with notes of creamy orange and velvety sweet pineapple

Flora's Berry Garden

Festive and rich berry-infused herbal tea with notes of hibiscus and strawberry

Egyptian Chamomile

Soothing herbal tea with notes of apple, harvested from the banks of the Nile River

Oregon Mint

Cool and refreshing herbal tea blending the world's finest spearmint and peppermint from the Cascade mountains