

T H E
G E O R G E

HOLIDAY AFTERNOON TEA MENU

105 per person

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



FEATURED SELECTION OF LOT 35 LOOSE LEAF TEAS

1924 OLYMPIC BLEND

The Centennial Edition black tea celebrates 100 years of Fairmont Olympic with a sweet-spicy blend of locally sourced Washington peppermint, vanilla, and spices

GERMAN GINGERBREAD

Luscious and aromatic black tea blending ginger star anise, and sweet cinnamon

CANDY CANE BURST

Rich black tea with a sweet swirl of festive mint and candy cane pieces

MONTEBELLO APPLE SPICE

Fruity and spicy herbal blend with juicy autumn apples cinnamon, and cardamom

IMPERIAL BREAKFAST

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

CREAMY EARL GREY

Velvety and full-bodied black tea infused with heady bergamot

KYUSHU JAPAN SENCHA

Deliciously vegetative green tea with buttery smoothness

EGYPTIAN CHAMOMILE

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

BELLA COOLA PUNCH

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

COCKTAILS & WINE

ST. GEORGE

St. Germain, Naveran Brut Cava, Twist 10

GEORGE ESPRESSO MARTINI

Vodka, Selva Rey Chocolate Rum, Frangelico, Espresso 22

SKY GARDEN

(Non-Alcoholic) Seedlip Garden, Lime, Grapefruit, Agave 14

BRUT ROSÉ

Albert Bichot, Cremant de Bourgogne FR 17

BRUT CHAMPAGNE

Veuve Clicquot 'La Grande Dame' FR 42

PINOT GRIS

Kind Stranger, Lawrence Vineyard, Royal Slope WA 17

A service charge of 20% will be automatically added to all guest checks for Holiday Tea.

A 3% kitchen surcharge is also included on the guest check.

Fairmont distributes 100% of this added service charge to our staff.