



THE FRENCH ROOM

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THE FRENCH ROOM



VALENTINE'S DAY TEA
2025

“But indeed, I would rather have
nothing but tea”

- JANE AUSTEN

CHILDREN'S TEA

TO START

Duché de Longueville, Non-Alcoholic Sparkling Cider, Normandy, FR

SAVORY INDULGENCES

Peanut Butter & Jelly Sandwich

Grilled Cheese Sandwich

Cucumber Sandwich

- *PAIRED WITH* -

Moonlight Beauty, China, White Tea

SCONES

L'Original

Cinnamon & Currant

Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Spiced Chocolate Choux, Toasted Marshmallow

Poached Pear & Honey Tartelette, Coconut, Cranberries

Vanilla Madeleine, Chamomile Glaze

- *PAIRED WITH* -

Yunnan Pure Gold, China, Dark Tea

\$35 per child plus tax & service charge

CHAMPAGNES

- BY THE BOTTLE -

BRUT

Arlaux, Champagne, FR - 150

Charles Heidsieck, Champagne, FR - 235

Perrier-Jouët Belle Époque, Champagne, FR - 375

Dom Pérignon, Champagne, FR - 475

BRUT ROSÉ

Moët & Chandon, Champagne, FR - 150

Billecart-Salmon, Champagne, FR - 220

Charles Heidsieck, Champagne, FR - 325

BLANC DE BLANCS

Billecart Salmon, Champagne, FR - 200

BLANC DE NOIRS

Résonance, Marie Courtin, Champagne, FR - 120

CHAMPAGNES

- BY THE GLASS -

BRUT

Perrier Jouët, Champagne, FR - 25 / 60 (375ml) / 120

Moët & Chandon, Champagne, FR - 18 / 85

BRUT ROSÉ

Perrier Jouët, Champagne, FR - 28 / 135

Charles Cazanove, Champagne, FR - 18 / 85

Ruinart, Champagne, FR - 52 / 125 (375ml)

BLANC DE BLANCS

Jose Dhondt, Champagne FR - 24 / 115

Ruinart, Champagne, FR - 52 / 125 (375ml)

COCKTAILS

Martell Blue Swift Cognac Punch - 20

Grey Goose Espresso Martini - 20

Chandon Garden Spritz - 18

Mimosa - 17

HOT CHOCOLATE

house mix, whipped cream
available dairy free

10

make it spiked +\$5
grand marnier, frangelico, kahlua, bailey's

AFTERNOON TEA

- PLANT-BASED -

TO START

Langlois, Brut, Loire

-or-

Kisumé, Non-Alcoholic Sparkling Rosé, Languedoc-Roussillon

SAVORY INDULGENCES

Smoked Pumpkin Muffin - *Champagne-Pickled Carrots, Pumpkin Seeds*

Spring Roll - *Carrot, Cucumber, Lettuce, Soy Glaze*

Cauliflower Salad Sandwich - *Fresh Truffle on Sourdough*

Cucumber Sandwich - *Chickpea Cream, Lemon on Sourdough*

Smoked Guacamole Sandwich - *Compressed Tomatoes on Croissant*

- PAIRED WITH -

Moonlight Beauty, China, White Tea

SCONES

L'Original

Cinnamon & Currant

Seasonal Preserves

TEA CAKES & PASTRIES

Chocolate & Avocado Mousse Cake

Tart Cherry Delice, Vanilla Sablé

Toasted Spice Chia Pudding, Caramel

- PAIRED WITH -

Yunnan Pure Gold, China, Dark Tea

\$75 per person plus tax & service charge

AFTERNOON TEA

TO START

Langlois, Brut, Loire

-or-

Kisumé, Non-Alcoholic Sparkling Rosé, Languedoc-Roussillon

SAVORY INDULGENCES

Egg Salad Sandwich on Croissant - *Pink Peppercorn*

Roast Beef Sandwich on Molasses Whole Wheat - *Truffle Mayonnaise, Pickled Red Onion*

Beet-Cured Salmon Sandwich on Pumpernickel - *Fresh Dill, Citrus Cream*

Basil Muffin - *Goat Cheese Mousse, Strawberry Tartare, Serrano Ham Chips*

Cucumber Mint Sandwich - *Cream Cheese on Sourdough*

- PAIRED WITH -

Moonlight Beauty, China, White Tea

SCONES

L'Original

Cinnamon & Currant

Seasonal Preserves & English Double Cream

TEA CAKES & PASTRIES

Fraise et Menthe Tartelette - *Strawberry Frangipane, Vanilla Cream, Strawberry Mousse*

Chou Pistache-Framboise - *Pistachio Crèmeux, Raspberry Confit, Pistachio Crunch*

Amour Caramel Brownie - *Valrhona Chocolate Caramel Mousse, Dark Chocolate Crèmeux*

- PAIRED WITH -

Yunnan Pure Gold, China, Dark Tea

\$75 per person plus tax & service charge

CAVIAR

PETROSSIAN

Classic Baika 1oz - 95

Royal Ossetra 1oz - 196

Tsar Imperial Daurenki 1oz - 237

- SERVED WITH -

Traditional Accoutrements & Housemade Blinis

EXTRAS

CAVIAR CHOUX - 16

Petrossian Caviar, Egg Yolk Confit, Lemon Cream

CAVIAR FLIGHT - 55

One Spoon of Each

SMOKED SALMON MINI PLATTER - 22

Smoked Salmon, Lemon Cream,

Capers, Dill, Housemade Blinis

20% non-discretionary service charge automatically added to your bill.
please let your server know of any dietary restrictions prior to placing your order.
*consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk
of foodborne illness, especially if you have certain medical conditions.