Traditional Tea
62
Tea Selection, Seasonal House-made Scones, and the Tea Menu

Huntington Tea
75
Tea Selection, Seasonal House-made Scones, and the Tea Menu
+ Glass of House Bubbles, Lobster Salad in Phyllo with Maldon Sea Salt & Shaved Black Truffles, Huntington Bonbon

Tea Menu
SAVORY
Cucumber Sandwich with Dill Cream and Peppercress
Tarragon Chicken Salad Sandwich
Smoked Salmon with Dill Cream Cheese and Caviar
Strawberry, Saba, Whipped Black Pepper Cream Cheese
Deviled Egg Salad Phyllo Cup

Caviar
includes toasted brioche, shallots, chives, crème fraîche, grated egg
Golden Trout Roe
California Sturgeon
Sustainable Golden Osetra

SWEET
Ginger Cake with Poached Caramel Apple Cream Cheese Mousse
Chocolate Brown Butter Almond Cake
Banoffee Tart with Dulce de Leche, Banana Jam, Caramel Crunch
Buckwheat Financier, Lemon Pistachio Glaze
Seasonal Fruit Tart

Additions
House-made Soup of the Day 8
Candied Walnut Salad 13
Mixed greens, candied walnuts, dried cranberries, Point Reyes blue cheese dressing
Cheese Board with Marcona Almonds 15
Brie, manchego, white cheddar, fig jam, California strawberries

By The Glass
CHAMPAGNE & SPARKLING WINE
Val d’Oca, Prosecco DOC 10 36
Val d’Oca, Prosecco DOC Rosé 12 44
Nicolas Feuillatte, Reserve Exclusive Brut (187mL) - 31
Nicolas Feuillatte, Reserve Exclusive Brut Rosé (187mL) - 38

WHITE WINE
Kim Crawford, Sauvignon Blanc, Marlborough NZ, 2022 12 44
The Fableist, Albariño, Central Coast, 2020 11 40
Rosé de Reyneri, Bordeaux Rosé, 2021 11 40

RED WINE
Knotty Vines, Pinot Noir, CA, 2018 12 44
AR Guentota Malbec, Mendoza, AR, 2015 13 48
OZV, Red Zinfandel Blend, Lodi, CA 13 48

Please ask your server if you would like our vegan menu or our menu with items made without gluten-containing ingredients.

Executive Chef Jeff Thurston
Pastry Chef Luis Perez
TRADITIONAL TEAS

Huntington Signature Blend
Experience the whimsy of The Huntington’s flora and botanicals. Savor notes of jasmine, vanilla, and bergamot.

Huntington Rose Blend
Inspired by Arabella Huntington’s most beloved flowers, this blend’s floral essence and smooth finish delight the senses.

English Breakfast
Robust with flavor, this traditional blend of organic black tea brews smooth and malty, with a clean finish.

Earl Grey Crème
Laced with zesty bergamot and French vanilla, this organic high-grown estate black tea has a velvety creamy finish.

GREEN TEAS

Green Pomegranate
Blended with tart raspberries and essence of pomegranate, this zesty organic green tea is light and refreshing.

Happy
Sweet raspberries are balanced by tangy hibiscus flowers while jasmine lifts this organic guayusa tea.

Jasmine Blueberry
This organic white tip green tea is infused with jasmine petals and succulent organic blueberries.

Gen Mai Cha
Organic Japanese sencha is tossed with toasted rice for a grassy infusion with a light roasted popcorn finish.

HERBAL TISANES

Chamomile Clementine
An organic tea blend that delivers both sweet and velvety flavor notes.

Pacific Coast Mint
This refreshing organic blend of spearmint and peppermint is harvested from the coasts of Oregon and California.

French Lemon Ginger
A soothing organic lemon ginger blend comprised of spicy, grassy, and citrus flavor notes.

Caramelized Pear
A fruity and flavorful blend with notes of honey, caramel, and freshly baked pear.

SEASONAL TEAS

Raspberry Nectar
Sweet and refreshing with a golden rose color, this nectar-like infusion is a delight with natural ambrosia that embraces the senses.

Lemon Meringue
Enjoy a blend with a light, fluffy mouthfeel and a sweet, creamy finish.

Summer Peach
Bright, crisp, and oh-so-sweet flavor of sun-ripened summer peaches, counterbalanced by the bold and brisk notes of our premium Classic Black tea.

Aztec Spice
This pu-erh tea heats things up with a rich blend of cinnamon-drenched chocolate and chile flakes.