

THE HUNTINGTON'S
Rose Garden Tea Room

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

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

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

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	

Caviar

includes toasted brioche, shallots, chives, crème fraiche, grated egg

	MP
Golden Trout Roe	MP
California Sturgeon	MP
Sustainable Golden Osetra	

By The Glass

CHAMPAGNE & SPARKLING WINE	GLS	BTL
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	GLS	BTL
Kim Crawford, Sauvignon Blanc, Marlborough NZ, 2022	12	44
The Fableist, Albariño, Central Coast, 2020	11	40
Rosé de Reynier, Bordeaux Rosé, 2021	11	40
RED WINE	GLS	BTL
Knotty Vines, Pinot Noir, CA, 2018	12	44
AR Guentota Malbec, Mendoza, AR, 2015	13	48
OZV, Red Zinfandel Blend, Lodi, CA	13	48

*Executive Chef Jeff Thurston
Pastry Chef Luis Perez*

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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.