NEW HOTEL MERTENS

GRAND RAPIDS, MICHIGAN

AFTERNOON TEA SERVICE

A CHOICE FROM OUR TEA SELECTION

from makers

TAYLOR'S OF HARROGATE

&

HARNEY AND SONS

TEA SANDWICHES

CUCUMBER CREAM

Fine English cucumber flesh with crème fraiche and cream. Dill.

EGG SALAD

Sifted egg on anise pain au lait. Herbs de Provence.

SMOKED SALMON

Thin sliced lox on toast points with lemongrass cream cheese.

POULET AND THYME

Minced, herb-grilled chicken breast with mayonnaise and thyme. Multi-grain.

SALADE DE FRUIT DE MER

Maine lobster, shrimp, crab with creme fraiche and tarragon. Gougere.

LES CREATIONS DE NOTRE CHEF PATISSIERE

an assortment of tarts and cakes including opera cake, a variety of fruit tarts plus fresh scones, clotted cream and jams

\$40 per person, includes a selection of all above items

\$15 for children under 12 and includes the option of a milk & honey "latte" and PB&J

The Royal Tea

Sparkling wine to begin your tea service

Jean Louis, Loire: glass, 7/29

Taittinger, Champagne: 29/120

or a bottle of 2009 Dom Perignon for the table 379