



# *High Tea Experiences*



## *The Royal Tea*

Glass of Veuve Clicquot Champagne

Freshly Baked Currant Scone with Raspberry Preserves and Early California Cream  
Mixed Green Salad with Candied Walnuts, Bleu Cheese Crumbles, Sliced Pear, Dried Cranberries,  
Tossed in Our House Raspberry Balsamic Vinaigrette

Six Assorted Tea Sandwiches

Fresh Fruit, Served with Brown Sugar and Cream

A Trio of Sweets

Your Selection of Premium Loose Leaf Tea

\$69 Per Guest

## *The Victorian Tea*

Glass of Champagne, Mimosa or Sparkling Cider

Freshly Baked Currant Scone with Raspberry Preserves and Early California Cream

Your Selection of One of Our Specialty Soups

A Garden Salad with Your Choice of Dressing

Six Assorted Tea Sandwiches

Fresh Fruit, Served with Brown Sugar and Cream

A Duo of Sweets

Your Selection of Premium Loose Leaf Tea

\$49 Per Guest

## *The Mission Tea*

Freshly Baked Currant Scone with Raspberry Preserves and Early California Cream

Your Selection of One of Our Specialty Soups or a Garden Salad with Choice of Dressing

Six Assorted Tea Sandwiches

Fresh Fruit, Served with Brown Sugar and Cream

A Duo of Sweets

Your Selection of Premium Loose Leaf Tea

\$42 Per Guest

## *The Garden Tea*

Freshly Baked Currant Scone with Raspberry Preserves and Early California Cream

Five Assorted Tea Sandwiches

Fresh Fruit, Served with Brown Sugar and Cream

A Duo of Sweets

Your Selection of Premium Loose Leaf Tea

\$37 Per Guest

\*All of our High Tea Experiences are individually designed. Should you wish to share one of the above items, please add \$18/person.



# *Entrée Salads*



Each of our specialty salads are served with our famous buttermilk scone. To substitute a currant scone or gluten free scone, please add \$4. Beverages are served a la carte.

## *The Duchess*

Baby spinach leaves, crumbled bacon, plump cherry tomatoes, sliced strawberries, walnuts, and imported goat cheese - all tossed in our house balsamic vinaigrette. Finished with your selection of blackened chicken breast, or sustainably raised Atlantic salmon / \$23

## *The Triple Crown*

Fresh Atlantic salmon, seasoned and grilled to perfection, paired with sliced mango and avocado on a bed of mixed greens; home grown cilantro, tomatoes and red onion add in the finishing touches, served with a light ginger sesame dressing / \$23

## *Queen Mum 's Spring Salad*

Spring greens topped with grilled chicken breast, sliced pears, imported bleu cheese, slivered red onion and tossed our house balsamic vinaigrette. Candied walnuts and dried cranberries complete this showstopper / \$23

\*substitute avocado for chicken breast for a delicious vegetarian option

## *The Mediterranean*

A mix of wild and gathered greens, fresh tabbouleh, tomatoes, and red onion topped with the finest feta, garbanzo beans, and Kalamata olives. Served with our Greek lemon dressing / \$17

\*add avocado \$5, grilled chicken \$7, grilled salmon \$9



## *Light Bites*



### *Freshly Baked Currant Scone*

Served with our Early California Cream and our famous raspberry preserves (gluten free available) / \$8

### *Petite Los Rios Salad*

A blend of gathered greens topped with cucumber, tomatoes, black olives, slivered onions, and your selection of dressing / \$11

\*add avocado \$5, grilled chicken \$7, grilled salmon \$9

### *The Chef 's Gourmet Soups*

Our soups are handmade daily with the freshest ingredients.

Please ask your server for today's selections

Bowl / \$8



# *Savory Faire*



Each of our specialty entrées are served with our famous buttermilk scone. To substitute a currant scone or gluten free scone, please add \$4. Beverages are served a la carte.

## *Bombay Chicken Curry*

One of our most popular dishes! An authentic chicken curry (made with cage free chicken breast), accompanied by peanuts, shredded coconut, dried apricots and golden raisins served on a bed of seasoned rice and finished with our famous mango chutney / \$25

\*substitute sautéed vegetables for chicken breast for a delicious vegetarian option

## *Rosemary Roasted Chicken*

Tender chicken breast, roasted with fresh rosemary from our garden, placed atop seasoned rice and a light rosemary sauce; served with fresh seasonal fruit / \$20

## *Grilled Filet of Salmon*

Sustainably raised salmon filet, seasoned and grilled to perfection, accompanied by a light citrus reduction, sautéed asparagus and seasoned rice / \$26

## *English Pasti*

Our handmade puff pastry crust, filled with slow braised beef, baked to a golden brown and topped with a rich gravy full of root vegetables / \$24

\*as this dish is baked to order, please allow approximately twenty minutes

## *Shepherd's Pie*

An English favorite - delicious slow braised beef and garden vegetables cooked in a rich gravy, topped with mashed potatoes and oven baked to perfection / \$21

\*as this dish is baked to order, please allow approximately twenty minutes

## *Fresh Vegetable Quiche*

Our award-winning quiche starts with a handmade crust, filled with fresh seasonal vegetables and baked to order. Served warm with a garden salad and fresh fruit / \$20

## *Island Rice Sate*

Skewered, tender grilled chicken breast placed atop seasoned rice. Topped with fried plantains and a spicy peanut-ginger sauce; served with fresh seasonal fruit / \$20

\*To complement your dining experience, enjoy a house salad or cup of soup for \$6

# Beverages & More

Loose Leaf Tea Service - Your selection of one of our premium teas / \$8 Per Guest

Coffee Service / \$5 Per Guest

Premium Iced Tea (please ask your server for today's selections) / \$5

Coke, Diet Coke, Sprite / \$4

Fresh Juices (Orange, Apple, Cranberry) / \$5

First Press Pomegranate Juice (from our own ranch in Dinuba, California) / \$8

Lemonade (Traditional or Pink) / \$5

Shirley Temple / \$5

Fiji Artesian Water (1 Liter) / \$8

San Pellegrino Sparkling Water (750 mL) / \$8

Champagnes, Wines, Beers and other Adult Beverages are available - please see our Wine List

## Desserts

### *English Trifle*

Sponge cake with raspberry jam, English trifle pudding and fresh strawberries, topped with whipped cream / \$8

### *Famous Mamboche*

Premium vanilla ice cream, Grandma Brown's house made hot fudge, and a chocolate brownie / \$8

### *Lemon Tart*

Fresh lemon curd in a light phyllo tart, topped with whipped cream / \$8

### *Warm Bread Pudding*

Traditional English style, served warm with golden raisins and brandy sauce / \$8

### *Coconut Pecan Cake*

Decadent and delicious, our cake has a cream cheese frosting and toasted coconut / \$8

### *Chocolate Ganache Cake*

A triple layer chocolate cake, with a rich ganache frosting / \$8

## For Young Royals

\*For Guests Aged Ten Years and Younger\*

### *The Treehouse Tea*

Freshly Baked Buttermilk Scone

Your Choice of Peanut Butter & Jam, Grilled Cheese, or Turkey and Swiss Tea Sandwiches, Served with Fresh Fruit

Hot Fudge Sundae with Vanilla Ice Cream

Your Selection of Loose Leaf Tea, Shirley Temple, or Pink Lemonade / \$25

### *Big Ben's Chicken*

Freshly Baked Buttermilk Scone

Grilled Chicken Breast with Seasoned Rice  
Served with Fresh Fruit

Hot Fudge Sundae with Vanilla Ice Cream

Your Selection of Loose Leaf Tea, Shirley Temple, or Pink Lemonade / \$25

Thank you for joining us at The Tea House on Los Rios - we aim to make every experience extraordinary. We appreciate your understanding that all guests dining with us have two hours to enjoy their time, as well as a minimum charge of \$15 per guest.

Please advise your server of any dietary restrictions or allergies, and we will do our very best to accommodate.

A 20% gratuity is included on parties of six or more for your convenience. We are able to separate checks up to four ways.