THE ARTISAN LOFT
AFTERNOON TEA MENU

5 COURSE MENU, $54 PER PERSON

CHOICE OF TEA

COURSE ONE
ORANGE SCONCE
ORANGE SCONCE, PINEAPPLE CURD AND MASCARPONE WHIPPED CREAM

COURSE TWO
DEMITASSE OF CRUSTED SOUP
SAFFRON SEAFOOD CHOWDER, PUFF PASTRY

COURSE THREE
ASSORTMENT OF SAVORY SANDWICHES AND PATE
TRUFFLE EGG SALAD SANDWICH
TRUFFLE EGG SALAD, CHIVES, SHOKUPAN
TRUFFLE ASPARAGUS TERRINE
ASPARAGUS, TRUFFLE PATE, MARIS GARDEN MICROGREENS
PORK RILLETTE WITH PROSCIUTTO TERRINE
KALUA PORK, PROSCIUTTO, ROASTED MAC NUT, DRY CRANBERRIES, CHIVES, TRUFFLE GELEE

CHICKEN SALAD CROSTINI
CROISSANT CROSTINI, CHICKEN, CREAM CHEESE, APPLE, ONION, CELERY, MAYO, CHIVES
MENTAIKO POTATO SALAD OPEN-FACE SANDWICH
MENTAIKO POTATO SALAD, CUCUMBER, SHOKUPAN

SALAMI AND CHEESE CROSTINI
CROISSANT CROSTINI, ARUGULA, HAVARTI CHEESE, SOPPRESSATA SALAMI, PICKLES

SMOKED SALMON CROSTINI
CROISSANT CROSTINI, SMOKED SALMON, DILL CREAM CHEESE, ONION, CAPERS

COURSE FOUR
A DELECTABLE ASSORTMENT OF DESSERTS
PISTACHIO CREAM PUFFS
SEMIFREDDO CREAM PUFF MADE FROM FABBRI ITALIAN PISTACHIOS

CHOCOLATE AND VANILLA MOUSSE
CHOCOLATE MOUSSE CAKE MADE WITH FRENCH VALRHONA CHOCOLATE

RASPBERRY AND VANILLA BAVAROIS
VANILLA BAVAROIS WITH RASPBERRY SAUCE

UBER TART
BUTTERY SHELL FILLED WITH UBE (PURPLE YAM) MOUSSE

MACARON
FLAVOR VARY ACCORDING TO AVAILABILITY

COURSE FIVE
KOCHI Yuzu SORBET
SORBET MADE WITH KOCHI YUzu

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
18% GRATUITY WILL BE APPLIED TO PARTIES OF 6 OR MORE

DEAN & DELUCA
HAWAII