

THE ARTISAN LOFT AFTERNOON TEA MENU

5 COURSE MENU, \$65 PER PERSON

CHOICE OF TEA

COURSE ONE

ORANGE SCONE

ORANGE SCONE, 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

ASPARGUS, TRUFFLE PATE, MARI'S 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

RASPBERRY VANILLA MACARON

FRENCH PASTRY MADE WITH FRESH RASPBERRIES, HOMEMADE VANILLA CREAM
AND RASPBERRY JELLY SANDWICHED BETWEEN MACARONS

STRAWBERRY ROLL CAKE

SOFT SPONGE CAKE WRAPPED IN HOMEMADE STRAWBERRY WHIPPED CREAM

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

COURSE FIVE

KOCHI YUZU SORBET

SORBET MADE WITH KOCHI YUZU

FAVOUR (OMIYAGE)

RASPBERRY ROSE MADELEINE

DEAN AND DELUCA MULBERRY TEA

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

2024.03.31