



CHOCOLATE LABORATORY AFTERNOON TEA

S'mores Crème Brûlée

Triple Chocolate Scone & Raspberry White Chocolate Scone
Milk Chocolate Clotted Cream, Mixed Berries Compote

SALVOURY

Chili Chicken Sandwich

Mole Sauce, Fromage Frais, Brioche

Cocoa Gravlax

Lemon Mascarpone, Chives

Emperor Ham Swiss Crepe

Cocoa Powder

Chocolate Butter Dipped Red Radish

Sea Salt

Chocolate BLT

Chocolate Apple Bacon, Tomato, Iceberg, Cranberry Loaf

SWEET

Popcorn Brownie

Red Velvet Cream Puff

Chocolate Jaffa Cake

Gold Popping Candy Chocolate Sable

Chocolate Waffle

Caramelized Banana, Sour Cream Chantilly

COCKTAILS

Cocoa Combustion - Drink for Two - \$20

Lot35 Earl Grey, Crème de Cacao, Kraken Spiced Rum, Lemon

Charlie's Golden Ticket - \$15

Lillet, Crème de Cacao,
Jameson, Fresh Lemon,
Shaved Chocolate

Faraday's Invention - \$16

Hickory Infused Woodford
Reserve, Chocolate Bitters,
Smoke

The Alchemist - \$16

Collingwood, Chambord,
Maple Syrup, Lemon, Bitters

The Oscillating Clock - \$15

Empress Gin, Simple Syrup,
Lemon, Tonic

LOT 35 TEA SELECTIONS

Imperial Breakfast

The perfect breakfast tea with burgundy depth and malt highlights. Bold and robust with a bright golden cup.

Creamy Earl Grey

A remarkably heady earl grey tempered with wickedly delicious cream flavour.

Liza Hill Darjeeling

Delicate with distinctive 'muscatel' grape character. Hints of currant create an almost wine like taste.

Kyushu Japan Sencha

Spring harvest yields a deliciously vegetative green tea with buttery smoothness.

Goddess Oolong

Delicate and floral with orchid-like notes, it is a flavour testament to the compassionate goddess of mercy.

Joie de Provence

Beginning with mellow rooibos and to it was added dried berries for a layer of sweetness and a dash of lavender for a true french twist.

Waterfront

Based on rooibos then combined with peppermint, spearmint and ginger that give the blend a spicy zip, rounded out with delightful notes of fruit and flowers.

Egyptian Camomile

Often consumed to enhance sleep & calm, a dash of lemon is recommended.

WINE, SPARKLING & CHAMPAGNE

Chardonnay Mission Hill, West Kelowna, BC \$11 / \$47

Pinot Gris Blasted Church, Okanagan, BC \$15 / \$63

Cabernet Merlot Mission Hill, West Kelowna, BC \$12 / \$54

Pinot Noir Meyer Family, Okanagan Falls, BC \$15 / \$69

Stellar's Jay Brut BC \$16 / \$72

Moet & Chandon Brut, France \$30 / \$135