LE FAUCHEUR

SWEATER WEATHER!

OCTOBER-NOVEMBER MENU

$75
AFTERNOON TEA
TRADITIONAL, VEGAN,
GLUTEN FREE,VEGETARIAN

$45
CHILDREN'S AFTERNOON TEA

IF YOU OR ANY GUEST IN YOUR PARTY HAS DIETARY NEEDS, PLEASE INFORM YOUR SERVER. KINDLY NOTE THAT WE CANNOT ACCOMMODATE SPECIFIC ALLERGIES WITH ADDITIONAL MENU ADJUSTMENTS ON THE DAY. YOUR UNDERSTANDING AND COOPERATION ARE VALUED.

TRADITIONAL AFTERNOON TEA

SAVORIES

Puff Pastry Chicken Pot Pie

Flaky puff pastry crowns a warm filling of tender chicken, root vegetables, and herbs.

Butternut Squash, Sage & Whipped Goat Cheese

Roasted butternut squash and brown butter whipped with goat cheese, finished with a crisp fried sage leaf and drizzled with a fig balsamic glaze, served on an edible spoon.

Smoked Salmon, Corn & Sun-Dried Tomato Tea Sandwich

A triple-stack finger sandwich of smoked salmon, charred corn, sun-dried tomato, and dill cream cheese.

Smoked Gouda & Broccoli Soup

A warm cup of smoked gouda and broccoli soup, velvety and rich.

SCONES

Cream Scone

Light, buttery cream scone baked until golden, tender inside with a delicate crumb.

Maple Cinnamon Scone

Warm maple and cinnamon swirled through a tender scone.

Scones are served with clotted cream and complimenting jam. Butter is available upon request.

DESSERTS

Pumpkin Spiced Whoopie Pie

A soft spiced pumpkin cake sandwich filled with brown butter maple cream cheese frosting.

Apple Pie-Filled Doughnut

A doughnut piped with cinnamon-apple pie filling, rolled in cinnamon sugar.

Checkerboard Cookies

Classic checkerboard shortbread, sliced clean for a vanilla and chocolate two-tone bite.

Biscoff Cheesecake

Rich Biscoff cheesecake bites with a cookie crust.

GLUTEN FREE AFTERNOON TEA

SAVORIES

Garlic Parmesan Duchess Potato

Piped mashed potato rosette, baked until golden, finished with garlic and parmesan.

Butternut Squash, Sage & Whipped Goat Cheese

Roasted butternut squash and brown butter whipped with goat cheese, finished with a crisp fried sage leaf and drizzled with a fig balsamic glaze, served in an endive leaf.

Smoked Salmon, Corn & Sun-Dried Tomato Tea Sandwich

A triple-stack finger sandwich on gluten-free bread, with smoked salmon, charred corn, sun-dried tomato, and dill cream cheese.

Smoked Gouda & Broccoli Soup

A warm cup of smoked gouda and broccoli soup, thickened with cornstarch, velvety and rich.

SCONES

Cream Scone

Light, buttery cream scone baked until golden, tender inside with a delicate crumb.

Maple Cinnamon Scone

Warm maple and cinnamon swirled through a tender scone.

Scones are served with clotted cream and complimenting jam. Butter is available upon request.

DESSERTS

Pumpkin Whoopie Pie

A soft spiced pumpkin cake sandwich filled with brown butter maple cream cheese frosting.

Apple Pie-Filled Doughnut

A gluten-free cake doughnut piped with cinnamon-apple pie filling, rolled in cinnamon sugar.

Checkerboard Cookies

Classic checkerboard shortbread made with a gluten-free flour blend, sliced clean for a vanilla and chocolate two-tone bite.

Spiced Gingersnap Cheesecake

Rich cheesecake bites with a gluten-free gingersnap crust and a warm brown sugar-molasses swirl, evoking the same warm spice notes as our Biscoff cheesecake.

VEGAN AFTERNOON TEA

SAVORIES

Garlic Parmesan Duchess Potato

Piped mashed potato rosette made with vegan butter, roasted garlic, and vegan parmesan.

Butternut Squash, Sage & Whipped Cashew Cheese

Roasted butternut squash whipped with cashew cheese and plant butter, finished with a crisp fried sage leaf, served in an endive leaf.

Chickpea & White Bean, Corn & Sun-Dried Tomato Tea Sandwich

A chickpea and white bean salad with charred corn, sun-dried tomato, and vegan cream cheese.

Minestrone Soup

A warm cup of hearty minestrone, brimming with seasonal vegetables and beans.

SCONES

Vegan Cream Scone

Light and tender, our vegan scone bakes up golden with a buttery crumb.

Maple Cinnamon Scone

Maple and cinnamon swirled through a tender vegan scone.

Scones are served with vegan butter and complimenting jam.

DESSERTS

Pumpkin Whoopie Pie

A soft spiced pumpkin cake sandwich filled with vegan maple cream cheese frosting.

Apple Pie-Filled Doughnut

A vegan cake doughnut piped with cinnamon-apple pie filling, rolled in cinnamon sugar.

Checkerboard Cookies

Vegan checkerboard shortbread, sliced clean for a vanilla and chocolate two-tone bite.

Biscoff Cheesecake

Rich vegan cheesecake bites with a Biscoff cookie crust and a cookie butter swirl.

Le Faucheur

Beverage Menu

TEAS

BLACK TEA

Persian Cardamon Tea

Silken black tea infused with warm cardamom, traditionally enjoyed for aiding digestion.

Pu'ehr Tea

Aged black tea with deep, earthy complexity, traditionally valued for supporting digestion and metabolic wellness.

Darjeeling Tea

An elegant black tea with delicate floral and muscatel notes, naturally rich in antioxidants.

Orange Blossom Tea

Luxurious black tea gently scented with orange blossom, offering soothing aromatics and antioxidant support.

Earl Grey Tea

Refined black tea scented with bergamot, offering antioxidant benefits while supporting digestion and mental clarity.

English Breakfast Tea

A robust, full-bodied black tea rich in antioxidants, traditionally enjoyed to promote alertness, sustained energy, and a smooth, satisfying finish.

Ceylon Tea

A bright, refined black tea with crisp citrus notes, known for supporting heart health and gentle energy.

Imperial Blend Tea

A majestic black tea marrying Darjeeling and Assam with Kenyan and Ceylon leaves, finished with a whisper of bergamot for layered notes of vine-fruit sweetness, malty depth, and brisk elegance

Barooti Tea

A premium black tea from the Brahmaputra Valley, crafted with broken Assam leaves and golden tips to produce a bold, richly colored cup with deep, satisfying flavor.

GREEN TEA

Moroccan Mint Tea

A refreshing blend of green tea and fresh mint leaves, traditionally enjoyed to support digestion.

Jasmine Tea

Green tea delicately scented with jasmine blossoms, prized for its calming aromatics and metabolism-supporting antioxidants.

Green Tea

A clean, delicate infusion prized for its smooth vegetal notes, rich antioxidants, and naturally refreshing, restorative qualities.

WHITE TEA

White Tea with Goji Berries and Chrysamthemum

A delicate blend of white tea, chrysanthemum, and goji berries, with a light floral sweetness while supporting eye health, immunity, and gentle cooling refreshment.

BEVERAGES

BUBBLY

Champagne 25/75

Canard Duchene Champagne, France

Cava 16/35

Ya Cava, Spain

Non-Alcoholic Champagne 8/22

TOST, Vermont USA

WHITE WINE

White Wine 11/26

Wilhiem Walch Prendo Pinot Grigio, Italy

White Wine 14/30

Amisfield Sauvignon Blanc, NZ

RED WINE

Red Wine 10/24

Tombacco Aglianico, Italy

Red Wine 15/32

Châteaumar CDR Bastien, France

BEVERAGES BESIDES

Hot Apple Cider 5

A warm mulled blend of apple cider, cinnamon, clove, and orange peel

Black Coffee 4

Espresso Shot 3

Acqua Panna Still Water Bottle 8