Champagne and Bubbles 5.5 oz

- Sparkling, 2009, Trump, blanc de blanc, Monticello, VA 19/86
- Champagne, NV, Jacquart, Brut Mosaic, Reims, France (1500 ml) 25/225
- Champagne, NV, Canard-Duchene, Cuvée Lionne, Brut, France 26/117
- Champagne, 2009, Cristal, Brut, Premier, Reims, France 29/259
- Champagne, 2004, Dom Pérignon, Épernay, France 69/310
- Champagne, NV, André Jacquart, Blanc de Blancs, 1er Cru, Vertus, France 35/158
- Champagne, NV, Le Mesnil, Blanc de Blancs, Reims, France 39/169
- Champagne, NV, Krug, Grande Cuvée, Reims, France 69/310
- Champagne, NV, Moët, Imperial, Rosé, Épernay, France 29/130
- Champagne, NV, Moët, Nectar Imperial, Rosé, Épernay, France 35/149
- Champagne, NV, Ruinart, Rosé, Reims, France 49/220

Afternoon Tea

Fifty five dollars per guest
Includes a tea of your choice and a glass of Trump blanc de blanc

Benjamin Franklin’s mind was never idle as he continuously looked for ways to improve life. He was famous for more than his inventions and for being the country’s first Postmaster General. He was also known as a “Founding Foodie” and for his belief that “There can’t be good living where there is not good drinking.”

Benjamin’s Bar and Lounge brings our namesake’s lifelong passion of inventions, fine food and beverage to life in the 21st century. What will Benjamin’s invent next?
HERBAL INFUSION

organic white ginseng
*a invigorating blend of raspberry, burdock root and mint with revitalizing ginseng

hibiscus berry
*a rejuvenating red herbal infusion with notes of mango, pomegranate and orange. Smooth berry start and delightful herbal finish

organic mystic mint
*a soothing peppermint with a licorice root and sweet enlivening basil

organic turmeric ginger
*a ayurveda inspired blend of turmeric, ginger, lemon and honey for longevity, stamina and balance

CHAI TEA

masala chai
*a traditional Asian spices: ginger, sweet cinnamon, black pepper and cardamom. Unapologetically spicy yet balanced black tea

west cape chai (caffeine-free)
*a red rooibos tea blended with Asian spices creates a truly original sweet and soothing anytime chai

chocolate chai
*a decadent cacao and creamy sarsaparilla with rich coconut and bittersweet dandelion root

GREEN & WHITE TEA

matcha super green
*a pure Japanese matcha is famous for its “umami” and sweet taste. High concentration of L-theanine amino acid lends matcha an uplifting energy and zen buzz. The greenest green tea ever

jasmine pearl green
*a hand-rolled tea buds from the spring harvest scented with fresh jasmine blossoms. Savory, sweet and fruity

silver needle organic white
*a Reserve white tea with a sublime, sweet flavor and rich, savory finish

OOLONG TEA

jade oolong
*a grown at elevations of 500-850 meters above sea level in Taiwan, Jade oolong is medium bodied tea infusion with notes of fresh gardenia, freesia blossoms and tropical fruits. Very smooth and light finish.

ruby oolong
*a old fashion yet contemporary with caramel and chocolate infused black tea. Opens a whole new meaning for “traditional”
BLACK TEA

organic earl grey supreme
rich with lofty floral and citrusy high notes of italian bergamot

organic vanilla bean
indulgent and creamy with sweet vanilla finish

golden assam
rich flavor and pungent aroma. Burgundy-red infusion with an assertive malty finish; a perfect breakfast tea

english breakfast
lively, robust red cup with brisk flavor and sweet caramel undertones

PU–ERH TEA

organic ancient pu-erh tuo cha
traditional soothing flavor with sweet notes of dark mocha

SPREADS TO SHARE

lemon curd
devonshire cream
homemade berry jam

SAVORY
cucumber sandwich, lemon caper cream cheese, rye bread
scottish salmon pinwheel, dill, pumpernickel bread
truffle’d egg salad, micro watercress, profiteroles
cannoli, chicken salad, golden raisin, cashews

SWEET
wild strawberry fruit tartlet raspberry macaron
lemon cranberry scone
coffee éclair
sugarette
lemon madeleine
chouquettes

The consumption of raw or undercooked ingredients may increase the risk of food borne illness
For your convenience, 20% gratuity will be added to all parties