

MARY CASSATT TEA ROOM

*The Rittenhouse welcomes you to the Mary Cassatt Tea Room named for iconic American painter Mary Stevenson Cassatt. Born in western Pennsylvania and educated at the prestigious Pennsylvania Academy of Fine Arts here in Philadelphia, Mary Cassatt became one of the most influential and inspiring artists of the Impressionist Movement in the late nineteenth century. Her paintings have been admired around the globe, with exhibits in New York, London and her beloved, adopted home of Paris. Located on the first floor lobby, three original sketches from her personal collection are displayed for your pleasure.
Bon Appétit!*



Signature Afternoon Tea

59

A selection of tea sandwiches
freshly baked scones, sweets, mignardises

Your choice of Loose Leaf Tea

or

French Press Coffee

La Belle Époque Tea

85

“The Beautiful Age” is brought to life when
our signature afternoon tea is paired with
world-renowned

Brut Rosé,
Laherte Freres ‘Rose de Meunier’,
Vallée de la Marne, France NV
Your choice of Loose Leaf Tea

or

French Press Coffee

Additional glass of Rosé Champagne

34

Ceremonial Matcha

10

Add-On for single matcha service

Consuming raw, undercook or made to order food greatly increases
your risk of food borne illness.

*The sharing of the Afternoon Tea Selections will
gladly be accommodated for a supplement of \$25
per additional guest and will include a choice of
tea for the additional guest(s).*

SAVORIES & SCONES

Canapés and Tea Sandwiches

Crab & Jicama
Grilled Scallion, Crab Salad

Avocado
Prosciutto, Onion Jam

Carrot
Edamame Hummus

Smoked Salmon
Cream Cheese

Egg Salad
Caviar, Crème Fraiche

Smoked Turkey
Whole Grain Honey Mustard, Gruyère

Trio of Scones
Strawberry Jam
Devonshire Cream
Lemon Curd

SWEETS

A Collection of Petits-Desserts

Black & White Gâteau
White Chocolate Mousse

Panna Cotta
Chai, Pears

Opera
Hazelnut, Almond

Profiterole
Orange, Ginger

Cheese Tart
Fromage Blanc, Graham Cracker

Mignardises
*A Selection of Hand-Crafted
Miniature Confections*

Ceremonial Matcha

10

Wako



Matcha is a special type of Japanese green tea: a precious, jewel-green powder stone ground from shaded, hand-picked, high-grade Japanese tea leaves. It is traditionally whisked with hot water in a bowl to make a rich, creamy drink. This remarkable staple of tea culture is presented and prepared table-side as an addition to your afternoon tea experience.

Traditional Teas

Anhui Yellow



This famed Chinese yellow tea is slightly oxidized and endures a laborious process that includes a slow drying period over charcoal heat that produces a distinct roasted flavor

Ryokucha Midori



Literally meaning "The Tea of the Samurai" due to its origins of being reserved for Japanese samurais, this green tea boasts robust yet refined fresh flavors

Iron Goddess of Mercy



This Oolong grown in southern Fujian Province in the high-elevation Inner Anxi County, this oolong is wrapped in cloth and rolled into tight, compact balls (that are often seen as "iron-like").

Organic Assam



The undisputed king of breakfast teas, this northeastern Indian tea is malty with high tannins and equally high caffeine serving as the ultimate Builder's Tea

TEA BLENDS

Genmaicha



A fine blend of Japanese green tea and rice kernels, this tea is famous for its nutty aroma and toasty finish

Organic Lychee Green



A perfect combination is realized when Chinese green tea is blended with the particular sweet bouquet that only lychee fruit can achieve

Vive Les Fetes



The blend of both Chinese green tea and oolong is harmoniously infused with cinnamon, coconut, almonds and sweet blackberry leaves

Thé des Moines



Inspired by secret Tibetan recipes, this tea merges both black and green tea into a supremely harmonious blend that somehow simultaneously achieves fruity, floral, biscuity and earthy notes

Duchess' First Love



Earl grey blended with South African rooibos magically creating a nose reminiscent of caramel and vanilla

Masala Chai



High quality Assam blended with traditional hand-ground masala spices such as cardamom, cinnamon, ginger, black pepper, star anise and cloves

Coffee Lovers Tea



The unmistakable earthiness of organic Chinese pu-erh tea is blended with caramel, almonds and vanilla to create a sweetly decadent finish resembling mocha

TISANES

Dream



A soothing blend of chamomile, lemon balm and spearmint yields a sunny, citrus bouquet

Apple Strudel



The ultimate Autumnal tisane, this herbal blend features baked apple, star anise, cinnamon sticks, cloves and fig slices

Kaapstad



The original name of Capetown in South Africa, Kaapstad is a full-bodied blend of vanilla rooibos, marigold petals, almonds and ginger

Specialties Teas

Nantou

6



A lightly oxidized oolong hailing from the mountains of Taiwan, this well-balanced, hand-rolled tea yields a powerfully sweet and floral profile with hints of pine

Drunken Begonia

12



A world-renowned oolong from the northern Fujian province in China, the Drunken Begonia is the unmatched byproduct of a labor-intensive process of rolling and slow-drying via a series of roasts over the course of several months or years. Served in a smaller vessel meant for multiple infusions, this tea conjures up flavors of cherry, sesame and cedar

White Himalayan

15



Hailing from the high-elevation organic garden of Jun Chiyabari in eastern Nepal, this prized white tea combines the cultivation of Darjeeling with the processing techniques of Japan and Taiwan. The end result is a nuanced and delicate palate with a surprisingly spicy aroma, punctuated by subtle notes of black pepper and clove

WHITE TEA

Most of the white tea in the world comes from China, but there are regions of India and Sri Lanka that produce it now, too. There are also a few different styles. In the finest white teas, only the unopened buds - still covered by fine white hairs - are hand-plucked and harvested. In others the newest leaves are plucked just after opening. The fine white hairs give this rare variety its name, and are also a sign of good quality. White tea is scarcer than the other traditional teas, and quite a bit more expensive.

-Reference: Teaclass.com

GREEN TEA

Green tea is produced primarily in China and Japan, where it is a celebrated beverage. Types of green tea vary significantly, depending on the steps taken during production, such as steaming, pan-firing, rolling, etc. However, it is the application of heat, either by steaming or pan-firing, which prevents the leaves from oxidizing and becoming oolong or black tea. Basically, green tea can be thought of as perfectly cooked vegetables: tender, fresh and full of bright green flavor. The more popular varieties of green tea include Dragonwell (also known as Lung Ching), Genmai Cha, Gyokuro, Gunpowder, Hojicha, Pi Lo Chun and Sencha, just to name a few.

-Reference: Teaclass.com

OOLONG TEA

Oolong teas fall between Green and Black teas on the oxidation scale. While this may seem an insignificant variable, it yields a dizzying array of tea styles and flavors. Literally translated, Oolong means "Black Dragon" The traditional home of oolong is China (in Guangdong and Fujian provinces) and Taiwan. These are the origins which set the standard for oolong production, which is one of the most time consuming, demanding styles to create. Today, oolong is also produced in small amounts by Darjeeling, Malaysia, and Korea, to name just a few. Some of the more famous examples include Fancy Formosa Silver Tip ('Formosa' is the former name of Taiwan), WuYi rock oolongs, Tung Ting, Ti Guan Yin and Pouchong.

-Reference: Teaclass.com

BLACK TEA

Black tea is a fully oxidized leaf that varies mainly in processing style and growing region. The major regions in which black tea is grown include China, India, and Sri Lanka. Varieties produced in these countries include Darjeeling, Ceylon, Keemun, Lapsang Souchong, Yunnan, and Assam, just to name a few. Recent additions to the family of countries that produce black teas include Kenya, Argentina, Thailand, and, yes, even the United States.

-Reference: Teaclass.com

Tea Distributers and Websites

All tea is available for purchase online!

[Tea Leaves](http://tealeaves.com)
tealeaves.com

[Palais des Thes](http://us.palaisdesthes.com)
us.palaisdesthes.com

[Tay Tea](http://taytea.com)
taytea.com

[Newby Tea](http://Newbytea.us)
Newbytea.us

[In Pursuit of Tea](http://Inpusuitoftea.com)
Inpusuitoftea.com