

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

55

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

Your choice of Loose Leaf Tea

or

French Press Coffee

La Belle Époque Tea

80

“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

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

Cucumber Cup
Rock Shrimp Salad, Mango

Avocado
Prosciutto, Onion Jam

Carrot
Edamame Hummus

Smoked Salmon
Everything Bagel, Cream Cheese

Egg Salad
Caviar

Smoked Turkey
Whole Grain Honey Mustard, Gruyère

Trio of Scones
*Strawberry Jam
Devonshire Cream
Lemon Curd*

SWEETS

A Collection of Petits-Desserts

Caramel Apple Cheesecake
Graham Cracker, Chantilly

Apricot Gâteau
Chocolate, Muscovado

White Chocolate Verrine
Matcha, Lychee

Pear Tartlet
Almond, Vanilla

Eclair
Dark Chocolate, Warm Spices

Mignardises
*A Selection of Hand-Crafted
Miniature Confection*

Traditional Teas

“Tea is the second most consumed drink in the world, surpassed only by water. An often-surprising fact to tea novices is that all teas (Black, Green, Oolong, White, and Pu'erh) come from the same plant. The scientific name of this versatile plant is Camellia sinensis (it's actually related to the lovely camellia flowers seen in botanical gardens and landscapes). Camellia sinensis is a sub-tropical, evergreen plant native to Asia but is now grown around the world. The tea plant grows best in loose, deep soil, at high altitudes, and in sub-tropical climates. So, in short, "tea" is anything derived from the Camellia sinensis plant. Anything else, while sometimes called "tea", is more accurately referred to as an herbal tea or tisane.”

-Reference: Teaclass.com

Bai Mu Dan



This famed white peony from China's Fujian province creates a woody taste, conjuring up flavors of chestnut and hazelnut

Ryokucha Midori



This grassy and earthy tea with light hints of the sea in its aroma stands as the model for perfectly cured Japanese green tea

Darjeeling



Celebrated as the “Champagne of Tea,” this Indian standard, whose subtlety is only matched by its complexity, comes from the Darjeeling region of West Bengal

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

Jasmine Oolong



Gao Shan Oolong (High Mountain) is grown on lush tea fields along the steep slopes of Taiwan and China.

Iron Goddess of Mercy



Nini Ordoubadi of Tay Tea created this blend with Ceylon bergamot, rose petals, cardamom & borage

Milk Oolong



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

Indochina Beauty



Intensely-scented thyme is blended with black tea, rendering an herbaceous fusion complete with both sweet and malty notes

TEA BLENDS

Persian Rose



Nini Ordoubadi of Tay Tea created this blend with Ceylon bergamot, rose petals, cardamom & borage

Duchess' First Love



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

Mad Hatter



Intensely-scented thyme is blended with black tea, rendering an herbaceous fusion complete with both sweet and malty notes

Fleur de Geisha



A seemingly traditional Indian Assam blended with classic chai spices is elevated with the addition of organic turmeric root

Thé des Moines Black & Green



An ancient legend tells of how the Tibetan monks would prepare this blend of tea, plants and flowers in the greatest of secrecy. After several days of soaking, the leaves were carefully plucked out and put to one side. In French, Thé des Moines means "Tea of the Monks".

Toffee



This green tea is blended with sweet lychee to create a floral bouquet and soft palate evoking both fruits and flowers

TISANES

Muse



This mint-based tisane, featuring both spearmint and peppermint, is blended with organic botanicals such as lemon verbena, lemongrass, lavender, rose petals and lemon balm

Tropical Delight



This seasonal herbal tea boasts a base of apples flavored with caramelized almonds and cinnamon creating the perfect Autumnal tisane

Rooibos Tiramisu



A sinfully delicious vanilla rooibos blended with bits of Belgian dark chocolate and peppermint

Specialties Teas

Rising Flower



Traditional Chinese green tea encases three marigold flowers, releasing when fully immersed in water to showcase breathtaking shapes and exquisite flavors.

Azul



Famed South American Yerba Mate is blended with Gingko biloba and ginseng which provides hearty citrus notes while packing quite the caffeinated boost of energy

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

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
tealeaves.com

Palais des Thes
us.palaisdesthes.com/en_us/

Tay Tea
taytea.com

Newby Tea
www.newbyteas.us