

The Lowell

NEW YORK

LILY OF THE VALLEY VALENTINE'S TEA

DAMMANN FRÈRES

Loose Leaf Teas and Herbal Infusions

TRADITIONAL SCONES

Served with Marmalade and Devonshire Cream

SEASONAL ENGLISH TEA SANDWICHES*

Cucumber and Dill | Chicken Curry | Scottish Smoked Salmon | Hummus

SWEETNESS

POMEGRANATE & PINEAPPLE VERRINE

Vanilla Cream, Pink Pineapple, Bavarian, Pomegranate Jelly

BLOOD ORANGE

Blood Orange Cream, Citrus Compote, Pistachio Cake

PASSION FRUIT MERINGUE TART

Guava Jelly, Coconut Cake, Toasted Meringue

CHOCOLATE HEART

Caramel Ganache, Chocolate Cake, Chocolate Chip Sable

RASPBERRY & HIBISCUS CHOUX

Tahitian Vanilla Crème Diplomat, Raspberry & Hibiscus Jelly, Crème Chantilly

\$125 per person

With a glass of Champagne Brut \$155

With a glass of Champagne Rosé \$160

SELECTION OF AFTERNOON SIGNATURE CAKES & COOKIES

The Happiness Pink Cake | Dior Bar Jacket, Clover and Dior Cookie

Paris-Brest | Madeleines

EXECUTIVE PASTRY CHEF

Matthew Lambie

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

COCKTAILS

DUBONNET SPRITZ \$26

Crémant, Dubonnet Rouge, Lemon Juice, Sparkling Water

KIR ROYALE \$38

Champagne and Cassis

MOCKTAIL

NON-ALCOHOLIC NEGRONI \$26

CHAMPAGNE

FRENCH BLOOM LE ROSÉ \$25

0% Alcohol

DELAMOTTE \$38

Le Mesnil-sur-Oger NV

VRANKEN, DEMOISELLE \$38

Brut, Rosé, Reims NV

SWEET WINES

DOMAINE DES BAUMARD \$25

Quarts de Chaume, Grand Cru, Val de Loire 2017

CHÂTEAU SUDUIRAUT \$26

Castelnau de Suduiraut Sauternes 2016

EMILIO LUSTAU \$21

East India, Sherry, Solera, Reserva NV

ROYAL TOKAJI WINE CO. \$25

Tokaji Aszu, Hungary 20