



QUEEN OF HEARTS

Afternoon Tea

Freshly Baked Scones

STRAWBERRY / RED PEPPER & HERB

served with clotted cream (gf), pink peppercorn butter (gf), cherry jam (df/gf)

Savoury

BEEF MILLE FEUILLE

*charcoal pullman loaf, shaved beef,
caramelized onions, horseradish aioli, scallions*

CRAB ÉCLAIR

choux pastry, cajun spiced craquelin, lemon gel, sorrel

POACHED PEAR SANDWICH (V)

*red wine poached pear, goat cheese mousse,
candied walnuts, pumpernickel bread, dried cranberries*

SPICED CHICKEN BUÑUELOS (DF)

*paprika buñuelos, spiced coronation chicken,
apricot jam, micro cress*

Sweets

RED VELVET BATTENBURG

red velvet checkered cake, cream cheese frosting

POMEGRANATE MONT BLANC

*pomegranate mousse, chestnut purée,
sugar cookie, begonias*

RHUBARB PROFITEROLE

*strawberry rhubarb pastry cream, pâte à choux,
strawberry craquelin, gold crown*

ISPAHAN (GF)

macaron, rose water cream, gold leaf

CHERRY SWISS ROLL

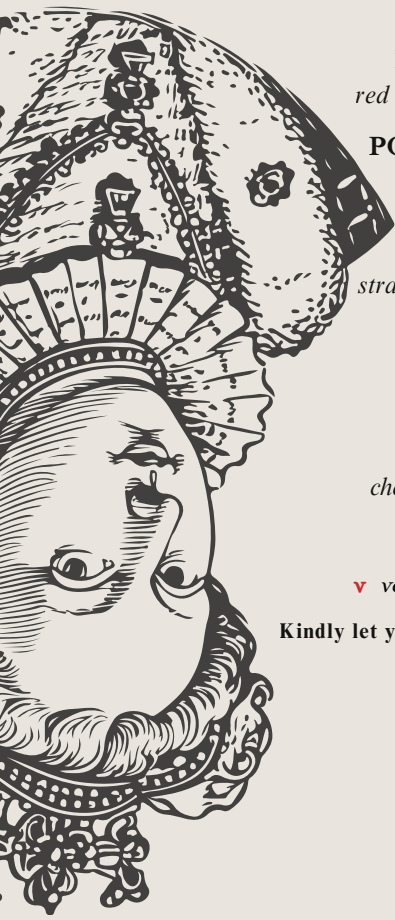
cherry sponge, cream cheese, jam, icing sugar

v vegetarian **df** dairy-free **gf** gluten-free

Kindly let your host know of any allergies or dietary restrictions

\$75 per person

exclusive of taxes & gratuities





BEVERAGE ENHANCEMENTS

Libations

ROYAL ROSÉ MIMOSA 16
rosé wine, sparkling rosé, chambord

CURIOUSER & CURIOUSER MARTINI 16
gin, elderflower liqueur, lemon

OFF WITH THEIR HEADS! SOUR 16
bourbon, raspberry, lemon, egg white

MAD HATTER'S TEA PARTY PUNCH 16
gin, peach, black tea, honey, lemon

DRINK ME POTION 16
melon liqueur, coconut rum, pineapple, blue curaçao

Zero - Proof

CURIOUS COLADA 7
coconut cream, pineapple, passion fruit syrup

CHESHIRE CAT SMILE 7
cranberry, orange, lemon-lime soda

WONDERLAND APPLE FIZZ 7
apple juice, caramel, ginger ale



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