

Tea Pairings

We've partnered with *In Pursuit of Tea* to create a *Pairing Menu*. *In Pursuit of Tea* travels to remote areas to source the finest teas available, some of which seldom leave the country in which they are grown. Tea has had a cultural history not unlike wine or beer, and this importer shares our principles. Unique varietals, hands on environmental farming, teas that let us have a glimpse into its being. As Terry Theise, a wine importer we respect, says "Soul is more important than anything, and soul is expressed as a trinity of family, soil and artisanality" There is nothing elite about these teas, they just remind us if we forgot, or didn't realize, that they are an elemental pleasure.

Darjeeling Second Flush

This tea is hand-harvested from northern India, has complexity. It has an amer and acid quality not unlike wine or ale. Dried mushroom on the nose, and a subtle sweetness.

Recommended Dishes, Jamison Farm Tandoori Lamb Chops, Goat Curry

Earl Grey

Single Estate Ceylon Tea with Bergamot Oil. ginger and floral notes, unlike any other Earl Grey

Recommended Dishes, Shrimp & Scallop Balchao, Chicken Apricot Seekh Kabab, Any Dessert

Lavender Mint

French Lavender and Greek Mint. A strong floral beginning reminiscent of Riesling.

Recommended Dishes, Salmon and Crab Croquettes, Tandoori Prawns, Grilled Scallops

Chamomile

Organically Grown Egyptian Flowers. This tisane offers fruits like dried fig and a sweetness like wild-flower honey.

Recommended Dishes, Halibut, Desserts, particularly Pumpkin, Manchurian Cauliflower

Genmaicha

Japanese Green Tea with Rice Puffs. Woodsy nuances and a roastiness that comes from the rice.

Recommended Dishes, Bhel- Puri and Frito Misto