

TEA

Sencha Scent of Mountains (Green)

Sencha is grown high in the foothills of the Japanese Alps in Kawane.

Kukicha Shiraore (Green) The Green Teaist

Made from the highest grade Gyokura in Kyoto.

Hojicha (Green) The Green Teaist

Considered a digestif in Japan, the Hojicha is lightly roasted and produced in Kyoto.

Dragon Pearl Jasmine (Jasmine)

Grown in China these tea leaves are rolled into small pearls.

Spring Floral Ti Quan Yin (Oolong)

Oolong tea from the Fujian province of China.

Fruits d'Alsace (Black)

This fruity black tea is blended for Chef Joho using the flavors of Alsace.

Viennese Earl Grey (Black)

A classic Earl Grey using a fine Darjeeling as its base.

INFUSIONS (Caffeine Free)

Harvest

Created exclusively for Everest. A blend of dried fruits, vanilla and lemon.

Chamomile Citrus

The finest Egyptian chamomile and natural orange.

Lemon Verveine

Made from the best Verveine imported from France.

Peppermint

Oregon mint makes for a delightful after dinner herbal tea.

Tilleul

This is the flower of the Tilleul (Linden) tree from the foothills of the French Alps

Hot Chocolate

Hand crafted by Jacques Torres from the finest cocoa beans in the Dominican Republic.

COFFEE

We use only the finest direct trade coffee beans from El Salvador and Guatemala, roasted and blended to our standards. Gran Riserva Espresso Beans are sourced from the best plantations of Brazil, Central America, and India.

Les Desserts

New Wave Soufflé

~ *Supp.* + 10 ~

Fromage Blanc Peach Soufflé, Coulis of New Haven Peaches, Star Anise Glacé

*2008, Oremus, Late Harvest Tokaji, Hungary 16

Plum

*Michigan Braised Plum, Hazelnut Biscuit, Plum Marmelade,
Guayaquil Chocolate Fleurette*

* 2011, Viña Errazuriz, Late Harvest, Casablanca, Chile 11

Cheesecake

Alsace New Style Cheesecake, Lemon, Honey des Vosges

* 2004, Domaine Sigalas, Vinsanto, Santorini, Greece 18

Apricot

Composition of Heirloom Apricot Religieuse

* 2011, Domaine de Durban, Muscat de Beaumes-de-Venise, Rhone, France 14

Kougelhopf

18th Century Alsace Recipe

Marinated Raspberry, Litchi Emulsion, Eau de Vie Framboise

* 2006 Domaine des Baumard, Clos de Sainte Catherine, Coteaux du Layon, France 22

Chocolate, Chocolate, Chocolate

Assortment of Four Chocolate Tastes

* NV, Quinta do Noval, Porto Black, Portugal 16

Alsace Vacherin

Strawberry and Madagascar Vanilla Glacé, Raspberry Coulis

Crispy Meringue

* 2013, Marengo, Brachetto d'Acqui, Pineto, Piedmont, Italy 12

Sorbet et Crème Glacé

Composition of Ice Creams and Sorbets

* 2013 Marchesi de Gresy, Moscato d'Asti, Italy 12

Complemented with Petits Fours and Mignardises Service

* *Recommended Wine Pairing*