The 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.





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 $@Mary Cassatt_TeaRoom\\$



Tea Packages

Select One Per Person

The Signature

Medley of all food items listed to the right. Served with a pot of tea of your choice

The Impressionist

The same assortment as our Signature Tea, but paired with one glass of sparkling wine and a loose-leaf tea to take home with you

Additional glass of sparkling wine 15

The Rittenhouse

Upgrade your Impressionist Tea with a glass of rose champagne

Additional glass of Rose Champagne 35

The Opulence

275

Enjoy The Rittenhouse Tea package with our traditional caviar service. A true indulgence

Additional glass of Rose Champagne 35

The sharing of any Afternoon Tea package will gladly be accommodated for a supplement of \$30. Both guests will be entitled to a choice of their own pot of tea. One Sharing Fee is limited to two guests maximum.

Food Selections

Comes With Each Package

Savories

Canapés and Sandwiches

Smoked Salmon

Everything Cream Cheese & Capers

Tomato & Mozzarella Panini Basil Pesto

> Tuna Tartare Spicy Aoili

Truffled Egg Salad
Paddlefish Roe

Quiche Tart Caramelized Onions

Scones

Orange & Ginger

Smoked Gouda & Chive

Devonshire Cream, Blueberry Thyme Jam and Cranberry Curd

Sweets

Petit Desserts

Grapefruit Cheesecake Bar

Red Currant Bavarian

Pear Frangipane Tart

Purple Sweet Potato Éclair

Cream Cheese Carrot Cake Mousse

Mignardises

Hand-Crafted
Miniature Confections

Carmelia Chocolate Cup

White Chocolate Macaron

Consuming raw, undercooked or made-to-order food greatly increases your risk of developing food-borne illness

Tea Selection

Traditional Teas

Single ingredient camelia sinensis

Silver Needle

Silky white tea from China with notes of almond and flowers

Genmaicha

Nutty and toasty Japanese green tea with puffed rice kernels

Wood Dragon

Light Taiwanese oolong and twigs with notes of butterscotch and wood

Assam

This rich and malty Indian black tea is biscuity and smooth

Tisanes

Herbal concoctions blending fruits, oils, botanicals, nuts and/or spices

Mountain Berry

A fruity blend of Canadian Saskatoon berries, currants, hibiscus & rosehip

Queens Garden

A base of apples is blended with caramelized almonds and cinnamon

Tahitian Rooibos

This blend of South African rooibos, vanilla & almonds is reminiscent of amaretto

Jetlag Cure

This caffeinated tisane features Yerba Mate blended with with ginseng, ginkgo biloba, peppermint and orange peel

Blended Teas

Camelia sinensis blended with other ingredients

Tea of Wonders

Chinese green tea blended with caramelized almonds and pistachio

The Louvre

A fruity and floral blend of green tea, plum, quince and cornflower

Dreamy Tea

Exotic fruits, lavender and mallow petals flavor this lightly-oxidized oolong

Osmanthus Oolong

Rare osmanthus flowers scent this topgrade high mountain Formosa oolong

Winter is Coming

Rich chocolate perfectly harmonizes with peppermint in this black tea

Gingerbread Cookie

A blend of Indian Assam tea leaves swirling with hand-ground masala spices

Seven Citruses

A Russian cocktail of seven distinct citrus fruits blended with black tea

Lapsang Souchong

Smoky yet fresh Chinese black tea smoked over pine wood

Specialty Teas

Pantone

8



Butterfly pea flower, a flower native to South-East Asia, is the key ingredient utilized to encapsulate the elegant blue tone of this beloved herbal tisane with a fruity perfume and citrusy palate. Add citrus and watch as the Classic Blue tone transforms into a brilliant violet hue.

White Rose

12



This unusual white tea from Yunnan Province is made on Jingmai Mountain. A simple process of air-drying, after handharvesting, allows for slight oxidization. Note the dark olive leaves interspersed with abundant silky silver buds; they yield a yellow-gold liquor in the cup and a rich mouthfeel. Once infused, a floral fragrance leads to a deep, fruity flavor that lasts through several steeps. A sweet hay-like aroma lingers throughout.

Shu Pu-Erh

R



These individually portioned balls are formed from richly flavored shu-style leaves, which were hand-picked and processed in Yunnan Province. Unwrap and drop one into your teapot, and rinse briefly with boiling water before steeping multiple infusions. The deep, loamy fragrance yields to a balanced flavor right from the start, with pleasantly earthy notes of mushroom and orange peel.

Matcha Wako

20



Matcha is a special type of Japanese green tea: a precious, jewel-green powder stone ground from shaded, hand-picked, high-grade Japanese tea leaves. It is traditionally whisked with hot water in a bowl to make a rich, creamy drink. This remarkable staple of tea culture is presented and prepared table-side as an addition to your Afternoon Tea experience.

Tea Vendors

In Pursuit of Tea

New York inpursuitoftea.com

Tealeaves

Vancouver tealeaves.com

Palais des Thes

Paris us.palaisdesthes.com