

# 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.*

*Bon Appétit!*



**Select Your  
Afternoon Tea Package**

**The Signature Tea**

70

Medley of all savories and sweets listed to the right. Served with a pot of tea of your choice.

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**The Impressionist Tea**

95

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

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**The Rittenhouse Tea**

120

Upgrade your Impressionist Tea with a glass of rose champagne.

Additional glass of Rose Champagne  
35

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**The Opulence Tea**

275

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

Additional glass of Rose Champagne  
35

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

**Savories**

*Canapés, Sandwiches and Scones*

Smoked Salmon Bagel

*Dill Cream Cheese*

Chicken Salad

*Croissant*

Egg Salad

*Caviar*

**Selection of Scones**

Orange Cranberry & Pecan

Chai White Chocolate

Sundried Tomato & Gruyere

*Devonshire Cream, Black Fig & Port Jam  
and Apple Pear Compote*

**Sweets**

*Petit Desserts and Mignardises*

Sunny Side Up Meringues

Lime & Honey Marshmallow Tart

Brown Butter Choux Bite

Basil Buttermilk Bavarois

Pumpkin Cheesecake

Hazelnut Butter Financier

Chocolate Flourless Cake

**Mignardises**

*A Selection of Hand-Crafted  
Miniature Confections*

# Tea Selection

## Traditional Teas

*Single ingredient, unadulterated  
camelia sinensis*

### **Bai Mu Dan**

*White tea from Fujian, China with woody  
and hazelnut notes*

### **Genmaicha**

*Nutty and toasty Japanese green tea with  
puffed rice kernels*

### **Tieguanyin Deep Roast**

*Roasted Taiwanese oolong tea with notes  
of charcoal, peach and sandalwood*

### **Assam**

*Malty black tea from India's Kachibari  
Village with a bold yet balanced flavor*

## Tisanes

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

### **Philly Special**

*A refined collection of herbal infusions  
including peppermint, anise & lemon balm*

### **Mountain Berry**

*A fruity blend of Saskatoon berries,  
currants, hibiscus and rosehips*

### **Rooibos Des Vahines**

*South African rooibos flavored with vanilla  
and almonds*

### **Queen's Garden**

*Apples blended with caramelized almonds  
and cinnamon*

## Blended Teas

*Camelia sinensis blended  
with other ingredients*

### **Etwal Vet**

*Jasmine-scented Chinese green tea with  
coconut and star anise*

### **Osmanthus Oolong**

*Rare osmanthus flowers scent this  
top-grade high mountain Formosa oolong*

### **Cross My Tart**

*Black tea flavored with almond, cherries  
and cranberries*

### **Winter is Coming**

*Rich and creamy chocolate perfectly  
harmonizes with peppermint*

### **Mad Hatter**

*Black tea with unique fruit notes of  
passionfruit which mingles with vanilla*

### **Fall in Philly**

*Vanilla-flavored Ceylon black tea with  
apples, cloves and cinnamon*

### **Masala Chai**

*A spicy blend of Indian Assam tea leaves  
swirling with freshly hand-ground spices*

### **Seven Citruses**

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

# Specialty Teas

## **Shu Pu-erh Truffles**

8



*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.*

## **White Rose**

12



*This unusual white tea from Yunnan Province is made on Jingmai Mountain. A simple process of air-drying, after hand-harvesting, 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.*

## **Spring Fortune**

15



*The semi-oxidized leaves of this rare oolong from northern Taiwan, are exquisite, varying in color from deep lime to saddle brown. The aroma, redolent of pineapple and green apples, remains in both the dry and infused leaf. The clear, bright flavor has a wonderfully round and lingering finish and lasts up to a dozen infusions.*

## **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

**Amoni Teas, Philadelphia**  
[amoniteas.com](http://amoniteas.com)

**In Pursuit of Tea, New York**  
[inpursuitoftea.com](http://inpursuitoftea.com)

**Palais des Thes, Paris**  
[us.palaisdesthes.com](http://us.palaisdesthes.com)

**Tealeaves, Vancouver**  
[tealeaves.com](http://tealeaves.com)