

NUTCRACKER ART OF TEA

November 23rd – December 30th

Anna, the Duchess of Bedford, created the afternoon tea in the 19th century in England as a small meal between lunch and a late dinner. In the latter part of this era, the tradition would be adopted by bon vivant Caroline Astor, New York's Grand Dame and social matriarch for the city's most elite residents, to entertain her closest friends at the iconic St. Regis New York.

At the St. Regis San Francisco we value this tradition and invite you to experience our distinct, modern, and innovative, Nutcracker inspired, interpretation of this legacy with seasonal inspired fare and aromatic teas from around the world.

Nutcracker Art of Tea 69

A global selection of tea along with our handcrafted savory and sweet treats. Each one a work of art.

Nutcracker Art of Tea for Two 180

St. Regis Nutcracker Art of Tea accompanied by a half-bottle of Laurent Perrier Champagne.

The Art of Bubbles 80

St. Regis Art of Tea accompanied by a glass of Louis Pommery sparkling wine.

*Enhance your Art of Bubbles experience with one of our favorite
Champagnes or sparkling wines by the bottle*

Veuve Clicquot 150

Pol Roger 132

Taittinger 115

Savory

Glazed Duroc Ham Tea Sandwich

Bosc Pears, Camembert Bechamel, Black Truffle

Breakfast Radish Tartine

French Style Butter, Dill, Black Pepper

Brown Butter Éclair

Pimento Cheese, Chorizo, Chives

Seared Ahi Tuna

Black and White Sesame Seeds, Daikon, Wasabi

Sweet

Crunchy Cranberry Scone

Mikan Marmalade, Devonshire Cream

Reindeer Macaroon

Gingerbread, Valrhona Caramelia Milk Chocolate Ganache

White Chocolate & Raspberry

Layered Petit Four Cake

White Chiffon Cake, Candy Cane, Vanilla

Mrs. Claus' Elf Sized Apple Pie

Rémy Martin Glaze, Cinnamon

NUTCRACKER ART OF TEA SELECTION

Blended by Tealeaves

Black Tea

Nutcracker

*Rich & Creamy ~ Smooth & Nutty
High Energy & Caffeine*

St. Regis Blend

*Invigorating ~ Sweet ~ Sherry-Like
High Energy & Caffeine*

Flowery Earl Grey

*Uplifting Floral Notes ~ Light In Body
High Energy & Caffeine*

Organic English Breakfast

*Elegant ~ Refined ~ Slightly Sweet
High Energy & Caffeine*

Green Tea

Apple Pie

*Succulent Apples ~ Warm
High Antioxidants & Low Caffeine*

Organic Health & Well-Being Green

*Sweet ~ Green ~ Fresh & Light
High Antioxidants & Low Caffeine*

Cherry Blossom Green Tea

*Mildly Grassy, Notes of Hay with a Cherry Finish
Low Caffeine*

White Tea

White Peony

*Golden ~ Bright ~ Delicate
High Antioxidants & Low Caffeine*

Herbal Tea

Sugar Plum Fairy

*Sweet ~ Organic ~ Warming
High Health & Caffeine-Free*

Herbal Spiced Chai

*Sweet & Nutty ~ Smooth ~ Rich
High Health & Caffeine-Free*

Organic Vanilla Rooibos

*Sweet ~ Soft ~ Creamy Finish
High Health & Caffeine-Free*

Organic Chamomile Flowers

*Soft ~ Dusty ~ Smooth ~ Apple-Like
High Health & Caffeine-Free*



Festive Cocktails

Glühwein 14

Hot Mulled Wine, Cinnamon, Orange Peel, Cloves

Add Rum, Brandy or Amaretto 6

Brandy Hot Toddy 18

*Mountain Berry Tea Syrup,
Cardinal Mendoza Brandy,
Dickel Rye*

Hot Butter Rum 18

*Kraken Rum,
Holiday Warming Spices*