



Afternoon Tea at The Heathman Restaurant is a long standing and cherished tradition in Portland, especially during the holiday season when the tea court is decked in yuletide splendor.

Chef Philippe Boulot's culinary team presents a Northwest twist on the English tradition, emphasizing local ingredients while drawing inspiration from all over the world.

Join us to celebrate with friends or for a civilized respite between business appointments, rounds of shopping or simply from your daily routine.

Afternoon Tea in our historic tea court and mezzanine will elegantly transport you to another place in time.

Holiday Tea | November 28 – January 4
Daily Seatings at 11 am, 1 pm, and 3 pm

Afternoon Tea
Monday – Friday: Seatings at 2 pm
Saturday & Sunday: Seatings at 12 pm and 2 pm

RESERVATIONS ARE REQUIRED
Preferably 48 hours in advance (503) 790-7752



THE HEATHMAN

Afternoon Tea

32⁰⁰ Per Person

Pot of Tea

Your choice of loose leaf tea

Smoked Salmon Profiteroles
with house smoked salmon

Chicken Salad Panini

Oven roasted chicken salad on grilled pita

Goat Cheese Crostini

Toasted baguette with mild fresh goat cheese

Classic Cucumber Sandwich

Cucumber, watercress & chive cream cheese

Deviled Egg

Dijon, chive aioli with smoked sweet paprika

Heathman Scone

*Freshly baked buttermilk scone
with mascarpone & jam*

John's Famous Lanai Banana Bread

Moist cake with organic bananas

Parisian Opera Cake

*Layers of coffee cream, jaconde,
& chocolate ganache*

Haupia

*Hawaiian style coconut cake
with coconut chiboust*

Lemon Bar

*Flaky pastry with lemon curd
& powdered sugar*

Devil's Food Chocolate Tea Cupcake

Made with Guittard cocoa rouge chocolate

Fresh Marshmallows

House-made, rolled in powdered sugar

PETER RABBIT TEA

For Little Sippers

14⁰⁰ Per Person

Hot Cocoa

**Cheddar & Swiss Blocks,
Peanut Butter & Jelly Sandwich,
Gold Fish, Carrot Sticks & Ranch Dip,**

**Fresh Fruit, "Ants on a Log,"
Snickerdoodle, Coconut Cake,
Banana Bread, Chocolate Cupcake**

SPARKLING & SWEETS

By the Glass

Segura Viudas, Cava Brut

Spain
7 glass / 27 bottle

Elio Perrone, Moscato d'Asti

Italy
9.50 glass / 39 bottle

Lucien Albrecht, Rosé

France
11.50 glass / 43 bottle

Bellini

Absolut Peach & Brut
9

Kir Royale

Chambord & Brut
8

Mimosa

Orange juice & Brut
8

Blueberry Tea

Amaretto, Grand Marnier & Tea
8



Fonte Coffee & Tea Co.

Northwest Micro Roaster

BLACK TEA

English Breakfast

*Full-bodied and bright in the cup. Features a
creamy texture and light toasty aroma notes.*

Darjeeling

*From the foothills of the Himalayas
our Estate Darjeeling has a distinctive
nutty aroma with light floral notes.*

GREEN TEA

Gunpowder

*Hand rolled green tea leaves named for
their resemblance to grains of gunpowder.
This Chinese green tea suits not only the
health conscious drinker, but boasts a
pleasing herbal character.*

Oolong Ti Kuan

*Long prized for both its robust and subtle
character. This blend presents a beautiful
balance of black and green tea flavors
with light toasty notes.*

HERBAL

Mint Mélange

*Renew and refresh with the finest mint leaves
from the lush mountains of Morocco.*

Chamomile

*Daisy-like flower heads make
a mild, sweet beverage.*

SCENTED TEA

Green Orchard

*A fragrant blend of green teas from Japan,
China and Taiwan, accented by tropical fruits
including guava, pineapple & strawberry.*

Earl Grey

*(also available decaffeinated)
Ceylon tea, scented with genuine oil of
Bergamot, imparting a smooth citrus flavor.*

Vanilla

*A smooth and delicious blend of fine Chinese
teas with Madagascar vanilla beans.*

Jasmine Blossom

*Fine green tea lightly scented with
blossoms of jasmine.*

Orange Spice

*A robust black tea base blended
with orange peel, cloves and extracts of
cinnamon and spices.*

Citrus Nectar

*A harmonious blend of hibiscus petals,
orange zest, lemon balm, cloves, lavender,
licorice root and sweet leaf.*