We are delighted you have joined us for tea today! We hope you will find the Crowning Glory Tea Room a place of great joy, a time apart from the world to appreciate the beauty of the hills, the unsurpassed excellence of homemade fare and the ambience inspired by the charm of different cultures and the extraordinary lives they bear. But most of all, we hope you will find here a place to nurture divine friendships in the tradition that has been nearly lost — the face-to-face visits that forge bonds between one heart and another.
First Tier: Savories

On your three-tier tray, you will find a little taste of heaven. Starting at the top, a tribute to Francis of Assissi, revered across cultures and religions for his joy-filled spirit and love of nature. Our Brother Sun and Sister Moon finger sandwiches borrow lines from this 13th-Century saint’s Canticle that sings praise to the Creator for all of creation. The cool cucumber provides contrast for the heat of the pepper as a tribute to both moon and sun. Our tuna sandwich is named for that pivotal moment in the lives of Peter and his friends, when after a long stretch of unproductive fishing, they followed advice from to cast their nets on the right side of the boat and enjoyed immediate success. (But don’t worry, our tuna is sustainably pole-caught, and no nets were involved.) Also in this course is the lily representing Joseph’s staff, which miraculously flowered to indicate he was the one chosen to be the husband of Mary and foster father of Jesus. Isidor’s greens are named after the patron saint of farmers whose crops were ploughed by an angel while he was at prayer. Our signature organic black tea, laced with petals from the flower known as the “queen of flowers,” which has, in its simple but profound beauty, come to represent the Queen of Heaven. Or choose another gorgeous tea from our tea menu.
WE BEGIN WITH AN ARRAY OF HEAVENLY HANDMADE SAVORIES

Brother Sun & Sister Moon
cucumber and pimento cheese finger sandwiches

Right Side of the Boat
tuna salad finger sandwiches

The Carpenter’s Flowering Staff
chicken salad

Isidor’s Greens dressed with
ginger maple vinaigrette

Suggested: Mary’s Crown
Organic black tea with rose petals
We have heard it whispered that there are people who don’t care for scones. We’ll go out on a limb here and say that’s because they have never tasted ours. Our Faith Hope & Cherry-Tea scone, a creamy beauty named for the three theological virtues, has won over a number of ambivalent palates as has our maple oat scone named for Kateri Tekakwitha, a Native American saint who spent much of her life in Canada’s maple country. The “Lily of the Mohawks” probably didn’t partake much in the tree’s sweet syrup since she was known for her austerity when it came to food, but we imagine she is surely feasting now in heaven! Sharing the second tier, and making this tray an international affair, is a Czechoslavakian treat called a kolache, named for the noble king who hails from that country and whose goodness is celebrated in song and folklore. Enjoy the pairing of all these delectables with a tropical green tea named for St. Damien, a missionary priest who dedicated his life to caring for the lepers on Molokai, Hawaii. Or if you prefer a different tea, choose any one you like from our extensive tea menu.
OVEN-FRESH HOME-BAKED BREADS

Faith Hope & Cherry-Tea scone with cherries soaked in brandy and black tea

Divine-shire cream

Streets of Gold lemon curd

Cherry-Tea jam

Lily of the Mohawks maple oat scone

Duke Wenceslas’ applebutter caramel kolache

Suggested: Damien’s Molokai Delight

Organic green tea with mango, papaya and pineapple
Your final course is an array of sumptuous desserts. Our chef, Michael Jetty, acquired his Sicilian Mommu’s heirloom chocolate cake recipe and makes it taste all the richer with a clandestine ingredient that might go undetected unless you know that Drogo is the patron saint of coffee. Our French cream pays tribute to the patron of France who led her country to victory in the Hundred Years’ War. Our fruit tart lauds the miracle of the stunningly beautiful Saint Dorothy, who denied many suitors and was persecuted by a lawyer who taunted her: “Bride of Christ, send me the fruits from your bridegroom’s garden.” Sure enough, the man was visited by an angel in the form of a six-year-old boy, bearing Dorothy’s headdress and a selection of fruit. Our lemon lavender cake is a tribute to the simple, humble and hidden life of the “Little Flower,” Therese Martin, who sought to carry out small acts of kindness with great love, remaining hidden and unseen in life, but becoming wildly popular in death for the depth of soul in her spiritual biography. And now, what to do about the macaron, which originated in Italy, but was perfected, over the centuries, by France? We’ll name it after a saint with ties to both countries, Catherine of Siena, who coaxed the 1300s papacy back to Rome from its displacement in France. Finally, our almond sugar cookie is hand crafted using the tastiest recipe we could unearth, in hopes of making it worthy to bear the crown of the Queen of Heaven. With this course, we suggest a most delicious tea, named for the Mexican peasant that Our Lady of Guadalupe called her “little son” since we know how much little sons (and daughters too) love dessert. Or, if you prefer a different tea, there are plenty to choose from on our tea menu.
A GLORIOUS SELECTION OF SWEET DAINTIES

Drogo’s chocolate fudge cake
Joan of Arc’s French cream with sugared grapes
Dorothy’s fruit tart
Little Flower lemon lavender cake
Catherine of Siena’s macaron
The Queen’s Coronation cookie

Sweet of the Month
Suggested: Juan Diego’s chocolate and vanilla cream roibos dessert tea (contains traces of dairy and sugar, but no caffeine)
We treat our guests who are gluten-free to larger portions of all the naturally gluten-free* savories and sweets we serve, leaving off or replacing the wheat with alternatives that are just as tasty.

Our Flowering Staff Chicken and Right Side of the Boat Tuna are plated as salads, and our Brother Sun and Sister Moon pimento and cucumber is served on gluten-free crackers. Isidor’s greens with ginger maple vinaigrette are naturally gluten free.

You will enjoy gluten-free scones with jam and Divine-shire cream.

And for dessert, we serve you a generous helping of Joan of Arc’s French cream with sugared grapes, Drogo’s chocolate espresso fudge and a colorful threesome of Catherine of Siena’s macarons.

*Our gluten-free items are prepared in a kitchen where gluten is used. While we try our best to keep it all separate, cross-contact can occur.
We use only the finest, fresh ingredients. Our tea suppliers are kosher and adhere to sound environmental practices. The vast majority of our teas are organic.
Crowning Glory Tea Room
Heavenly food. Divine friendships.