

The President's and First Lady's Afternoon Tea At the Inn of the Patriots Bed & Breakfast Hotel




**The Inn of the
Patriots**

Bed & Breakfast

Home of the Presidential
Culinary Museum



Indulge in one of the finest traditions - *The President's and First Lady's Afternoon Tea*. For well over 130 years, the landmark Hambright / Hambrecht mansion has played host to America's most beloved ritual - the enjoyment of Afternoon Tea & Gourmet Coffees with snacks and sweets. For a famed number of decades now, Renn's Dining Room in the mansion has amazed visitors from as far away as Hungary and still contains the 100 gallon coffee pot!

Gold medal, award-winning, Executive Chef and Camp David Manager to the President - Martin CJ Mongiello - works his magic, ensuring an authentic and memorable experience. From your very first sip of our secret *New World White House* blend tea, right through to his freshly baked California golden raisin and black currant scones served with Chantilly cream and local, homemade, foothills preserves! The reason George Vanderbilt created the largest home in America in the state of North Carolina!

Served in the relaxing atmosphere of the elegantly restored 18-foot long German dining table with sparkling silver or under the hand-painted ceiling and original silver chandeliers, *The President's and First Lady's Afternoon* is an absolute 'must do' for all who visit the region.

The Famed New World White House Tea

This blend is a selection of seasonal, quality teas, created exclusively for The Presidential Culinary Museum by Certified Executive Chef Martin CJ Mongiello. With components from Ceylon (airy, almost piquant flavor) and China (burgundy depth with light oak notes) Chef Marti infuses fresh oranges, lemons and limes with starfruit (Carombola) and a host of other secret ingredients including bitters, aromatics, bark and roots - it is truly one of the finest blends in the world. The secret recipe is much like Campari and holds rights to be only passed on to the next chef generation upon his deathbed. Otherwise it is kept locked in multiple safes and the ingredients are never combined at the same time, in one location.

Afternoon Tea with a 35 minute tour of the mansion and underground servants quarters is subject to our regular tea pricing, plus tax and tip as is desired at XX.00 per person charge. A sample menu of the many delights often served changing with the seasons, ensues:

Fresh Seasonal Fruit with Chantilly Cream
Warm Raisin Scones served with Handmade Preserves
and Devonshire Clotted Cream

Some of our Popular Sandwiches:

Smoked Salmon Pinwheel
Mango and Curried Chicken
Carrot and Ginger (cream cheese)
Cucumber with light Horseradish Mayonnaise
Multigrain Crostini topped with mixed Mushroom Pate,
drizzled with Truffle Oil (open-faced)

A few of the different Fun Pastries:

Grover Cleveland's favorite White Cake with White Icing
(The town we are in is named after him)
Assorted Blueberry, Cranberry and Orange Scones
Handmade, Chef Marti's California golden raisin and black currant scones
Lemon Tart- Lemon Curd with Berry Garnish
Scottish Buttered Shortbread - Earl Grey Tea
First Lady Dorothea (Dolly) Payne Todd Madison's Cakes!
Coconut Macaroons – Bavarian Pfefferneuse
Chelsea's Clinton's Favorite Hot Cross Buns
Chef Stormy and Marti's Polynesian Coconut White Chocolate Cookies

Dress Code:

Smart casual (no torn jeans, short shorts, beach wear or flip-flops, jogging pants or tank tops).

Reservations:

Reservations are required and should be made direct with the B & B hotel, one to two weeks in advance to avoid disappointment.