

Make Way For Ducklings

At The Newbury Boston, afternoon tea is a treasured tradition, steeped in history and touched with modern elegance. This season, we are delighted to welcome you to The Street Bar - an iconic gathering place in Boston for decades - where the city's timeless charm meets refined indulgence. Overlooking the storied Public Garden, guests are invited to savor our signature Make Way for Ducklings tea service, presented in the whimsical China set created exclusively for The Newbury with the blessing of author Robert McCloskey. This beloved detail, paired with the enduring character of The Street Bar, creates an experience that is uniquely ours: a celebration of Boston's heritage, hospitality, and heart, poured into every cup.



Afternoon Tea

\$110 · \$135 with a glass of Taittinger Champagne Brut La Française

Tea Selections

NEWBURY BLACK

An elegant blend of Chinese black leaves, for a medium bodied caffeinated brew

Steep time 4-5min

LADY BLUE EARL GREY

Black tea, bergamot, sweet orange peel and Madagascar vanilla bean for a full bodied, caffeine cup

Steep time 4-5 min

JAPANESE SENCHA

Pure, delicate, grassy green brewing up a light steep with light caffeine

Steep time 2 min

BOURBON VANILLA ROOIBOS

Malty, vanilla, roasted rooibos is a caffeine free herb boasting with health benefits

Steep endlessly

HOLIDAY SPICED CHAI

Signature spices, black leaves and red peppercorn adorn this vibrant brew, filled with spice, caffeine and holiday cheer

Steep endlessly

PUMPKIN CRÈME ROOIBOS

Pumpkin custard under caramelized sugar, sweet, cozy, caffeine-free indulgence

Steep time 4-5 min

CINNAMON PEACH PIE

Warm peach pie fresh from the oven, golden, spiced, irresistible, light caffeine

Steep time 4-5 min

Afternoon Tea

Tea Sandwiches

CURED SALMON

Pumpernickel dill cream cheese and beluga caviar

TRUFFLE JIDORI EGG
Soft herb, mustard and brioche

PROSCIUTTO
Basil, whipped goat cheese, figs, crositini

TARRAGON CHICKEN

Apricot chutney, beet root tart

CLASSIC ENGLISH CUCUMBER
Herb cheese, white bread, and pear tomato

BUTTERNUT SQUASH CARPACCIO

Honey agro, pumpkin seed, sage brown butter and crème fraîche, brioche

Scones

BUTTER SCONES

PEAR GINGER SCONES

Served with English Devonshire cream and lemon curd

Pastries

DARK CHOCOLATE STRAWBERRY

MATCHA MACARON

SALTED CARAMEL PRALINE

SPICED ORANGE CREAM CAKE BITE

HARVEST APPLE CRUMBLE TART

CHOCOLATE GINGER TRUFFLE

PUMPKIN CHEESECAKE, WHITE CHOCOLATE

BROWN BUTTER CHOCOLATE MARSHMALLOW BAR

Afternoon Tea

Champagne By The Glass

Tattinger, Champagne Brut La Française | 35 Moët & Chandon Champagne, Brut Cuvée, Dom Perignon 2015 | 90 Domaine Bourdy, Cremant Du Jura Rose | 22

Champagne & Sparkling By The Bottle

Domaine Bourdy, Cremant Du Jura Rose - 750 ml | 95 Ruinart, Brut Rose - 375 ml | 165 Ruinart, Champagne Blanc de Blancs - 375 ml | 165 Gerbais Grains de Celles Extra Brut - 375 ml | 85 Louis Roderer Champagne Collection 246 - 375 ml | 95

Cocktails | \$23

AUTUMN ON ARLINGTON
Grey goose vodka, pear, falernum, orgeat, citrus, angostura

"DO YOU LIKE APPLES?"

Arette reposado tequila, fluffy granny smith apple, miso-agave,
Lamarca Luminore Prosecco

1927 PUNCH

St. George valley gin, J'enwey lady blue earl grey, apricot, citrus

Zero-Proof Cocktails | \$14

BUSHEL & A PECK

Fluffy granny smith apple, ginger n/a liqueur, fever tree club soda

DUF SOUTH

J'enwey Hibiscus Tea, pineapple, giffard bitter, lime, bubbles