

The Fine Art of Tea & Chocolate

A Tasting Experience at the Marston House Museum & Gardens
Sunday, March 20, 2016 • 1pm

Join us on the beautiful grounds of the Marston House for savory talks and delicious tastings. Sample the exquisite flavors and blends of gourmet teas and chocolates.

Our two eloquent experts will explain the subtle distinctions and intricate varieties of tea leaves and cacao beans. Learn which blends are the most exotic, most flavorful, and best for your health. Take home the confections and blends you like the best.



Toni Kraft is the owner of Café Merlot at the Rancho Bernardo Winery. She is an expert in culinary tourism, a leader of the San Diego Slow Food Movement, and an outstanding health and wellness advocate. Ms. Kraft will explain the subtle differences between black, green, red, and white teas. She will demonstrate how tea appeals to the senses, calms the nerves, and provides significant health benefits.

Diana Serhan represents A Priori, an exclusive specialty chocolate and food distributor. She has traveled to tropical lands to visit cacao plantations, and to factories near and far, where the most select beans are turned into magnificent creations. Diane will offer samples of delicious chocolates from Barcelona, to Eureka, from Vietnam to Ecuador. Chocolate making is an art practiced by elite artisans committed to creating amazing bean-to-bar creations. Bring your sweet tooth!

Special Introduction

Marston House Tea Blends will be introduced for the first time at this tasting; be among the first to try them. Beautifully packaged in tins and envelopes, classic and specialty blend teas make great gifts.

Purchase at the event and receive a 20% discount.

3525 Seventh Avenue (at Upas, on the western edge of Balboa Park)

SOHO Members \$8 • Non-members \$12

Free parking available on Balboa Drive

For more information www.SOHOSandiego.org • (619) 297-9327