



## **THE HISTORY OF AFTERNOON TEA**

*Afternoon tea was invented by Anna, the seventh Duchess of Bedford (1783-1857), a lady-in-waiting for Queen Victoria. In her day, the upper crust ate a huge breakfast, a little lunch, and a very late dinner. Every afternoon, the duchess experienced a "sinking feeling" on account of the unusual meal schedule. One afternoon she instructed her servants to serve tea and little cakes in her boudoir. The experience was so delightful that Anna repeated it every afternoon thereafter. Soon others followed the Duchess' lead, and in just a few decades the custom of "taking tea" in the afternoon had become well established. At first, the practice was limited to the upper classes, but it eventually became so popular that tea shops and tea-rooms began opening for the enjoyment of the general public. A refined pleasure that dates back many centuries, Afternoon Tea was given new prominence when it was incorporated into The Ritz-Carlton heritage. Today, at the Ritz-Carlton, New Orleans, this sophisticated ritual takes on a new resonance of flavorful elegance. Here, you can take time out from your day to experience one of life's true delights.*

## **THE RITZ-CARLTON TEA SERVICE**

*Delicate appetizers and petite pastries are served with your selection of freshly infused tea by Palais des Thés.*

*\$40 per person (not inclusive of taxes or gratuities)*

## **THE ROYAL TEA SERVICE**

*Our Ritz-Carlton Tea Service plus a glass of our house champagne.*

*\$48 per person (not inclusive of taxes or gratuities)*

### **DELICATE APPETIZERS**

*Smoked Salmon Mousse and Dill in a Cucumber Cup  
Basket with Heirloom Cherry Tomato, Whipped Burrata, Pesto, and Parmesan Crisp  
Roasted Fig, Goat Cheese, Honey Drizzle on a Thyme Blini  
Coronation Chicken Salad in Curry Cup  
Crostini with Prosciutto, Mozzarella, Fried Basil  
Creole Deviled Egg and Caviar*

### **SCONE COURSE**

*Freshly Baked Scones with Housemade Lemon Curd, Jam, and Devonshire Cream*

### **PETITE PASTRIES AND DESSERT COURSE**

*Lemongrass Passion Tart  
Chocolate Tart  
Honey Peach Slice  
Orange Tea Cake, Raspberry Confit  
Chocolate Caramélia Eclair*

# TEA SELECTION BY PALAIS DES THÉS

## BLACK TEAS

### Big Ben (English Breakfast)

*A wonderful blend of Yunnan and Assam teas. Both mild and invigorating, mellow and spicy, it is a successful blend of the main characteristics of both teas.*

### Thé des Lords (Earl Grey)

*Wonderful Earl Grey with a pronounced bergamot flavor, enhanced by some delicate safflower petals.*

### Darjeeling Margaret's Hope (2<sup>nd</sup> Flush)

*Margaret's Hope is a fruity Darjeeling tea with a great character. This tea from the Himalayan highlands features dark and fruity notes.*

### Montagne Bleue

*An exquisite bouquet with sweet and fruity notes of lavender, strawberry, blueberry, honey, cornflower and rhubarb.*

### Chai

*Inspired by the Indian tradition of spiced tea, this delicate black tea is paired with a sumptuous blend of ginger, cinnamon, cardamom, pepper and cloves.*

## GREEN TEAS

### Ryokucha Midori

*This remarkably fine "Samurai tea" is both invigorating and deliciously smooth. With its robust and fresh flavor. Fans of Sencha will fall for this refined variety.*

### Sencha Superior

*This invigorating green tea is one of the most popular teas in Japan, where its grassy notes and refreshing fragrance are greatly appreciated.*

### Thé des Sources

*The hint of bergamot, rose and cornflower petals help this refreshing and thirst-quenching mint green tea blossom with flavor.*

### Mint Tea

*This tea brings together the fresh, peppery aromas of mint leaves and the vegetal notes of a delicious long-leaf green tea, harvested in China.*

## OOLONG TEAS

### Tie Guan Yin Imperial

*The "Iron Goddess of Mercy" is the darkest and woodiest of the semi-oxidized teas from China, producing a beautiful amber infusion that suggests cinnamon and licorice.*

### Lavender – Pure Indulgence

*A delicate flavor of lavender combined with the grassy notes of a Chinese green oolong tea.*

## WHITE TEA

### Silver Needles

*This spectacular tea is exclusively made up of silvery buds. It is extremely light and very high in caffeine. Its ripe grape taste is unique and no other tea can come even closer to its delicacy.*

## ROOIBOS AND HERBAL TEAS (CAFFEINE-FREE)

### Rooibos des Vahinés

*A delicious pairing of vanilla and almond with a delicate Rooibos backdrop. Sprinkled with pieces of vanilla pods, this naturally caffeine-free tea may be enjoyed at any time of the day or evening.*

### English Garden

*This blend of spearmint, lemongrass, and yellow fruits is a herbal tea that will transport you to a sweet summer night.*

### Arbor Garden

*A delicious herbal tea of fruits and plants. Arbor garden blends strawberry, blackberry leaves, mint, and blackcurrant to evoke a chilled berry soup.*

### L'Herboriste N° 95 - Lemongrass, Ginger, Carrot

*This refined infusion of lemongrass, ginger, and carrot, creates an intriguing balance, source of well-being.*

### Chamomile

*A warming and relaxing herbal infusion of chamomile flowers.*