

Biltmore Hotel *Traditional* *Afternoon Tea*

Glass of Prosecco



Amuse Bouche



Savory Tea Sandwiches

English Cucumber & Watercress
Deviled Egg & Caviar

Scottish Smoked Salmon &
Goat Cheese

Prosciutto di Parma & Fig

Traditional English Pastry
Biltmore Scones
Devonshire Cream,
Lemon Curd & Preserves



Sweets

Pistachio Cake

Petite Fresh Fruit Tart

Raspberry Rosemary Rugelach

Flourless Chocolate Lollipops

Coconut Panna Cotta



Reservations Highly Recommended:
+1 213.612.1562

\$65.00 Per Person

Adults and kids 12+

\$33.00 Children 5-11 years;
4 and under dine free

Subject to tax and gratuity
18% service charge parties over six

Palais des Thés, Paris

Thé des Lords

Earl Grey combined with
Mandarin Chinese recipe that
flavors the tea with bergamot.

Margaret's Hope

A high-grade black tea with
clean floral-woody flavors
from one of the renowned
estate of Darjeeling, India.

Fleur de Geisha

Inspired by the Japanese Hanami
tradition of cherry blossom
viewing, Fleur de Geisha is a
refined Japanese green tea,
delicately flavored with
cherry blossom.

Grand Jasmine

Layers of jasmine buds naturally scent
Chinese green tea leaves for gently
piquant, yet rounded
aromatic cup.

Tropical Garden

Delicious blend of mango,
papaya and peach, evoking
sweet delicious fruit.

**All teas are organic*



Beverages

Keir \$11

Mimosa \$11

Keir Royal \$12

House Sparkling \$11

Aperol Prosecco Spritz \$13

Moet & Chandon (Split) \$18