

# *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*