



DESIGNATED TEA SOMMELIER, CHAMPAGNE AND CAVIAR OFFERINGS, AND VEGAN MENU ITEMS ARE ALL PART OF THE EXTENSIVE AFTERNOON TEA PROGRAM AT BACCARAT HOTEL NEW YORK

Honoring the legendary crystal brand's storied heritage of creating masterpieces for generations of royal households, Baccarat Hotel New York has imagined a tea service reflective of specialty experiences enacted in palaces around the world. The inventive afternoon tea program at the landmark hotel offers guests a unique immersion in the fine art of tea through a celebration of historical personalities that have associations with the time-honored brand and an exclusive partnership with Mariage Frères.

Gabrielle Jammal, certified with the International Tea Master's Association, oversees the hotel's inspired tea program. "Tea is such a significant part of our lives and a very personal passion for so many around the world," says Gabrielle. "It is part of the fabric of every culture and the foundation for wellness. It is also something that should be more fun than formal and creating this type of tea experience for our guests is the most rewarding part of what I do," she adds.

The hotel's signature afternoon tea offerings include:

King Louis XV – A French Tea at Versailles

The "beloved" king issued a royal decree to establish a glassware factory in Baccarat, France in 1764. Many of the elaborate celebrations he hosted featured elaborate table displays adorned with Baccarat crystal pieces. Menu selections include *Tomato White Cheddar Brioche*, *Red Velvet Macarons*, and *Rose Scented Palmiers*

Prince of Wales – An English Tea at Windsor

Edward Albert Christian George Andrew Patrick David became the Prince of Wales when he was 16. The most prominent commission from Baccarat was an art deco set of glassware appropriate called "Pour Le Yacht." Menu selections include *Foie Gras Mousseline with Blackberry and Pistachio Financier*, *Black Orchid Mousse au Chocolat*, and *Warm House made Scones*.

Tsar Nicholas II - A Caviar Tea for Two at Tsarskoye Selo

This last Tsar of Russia fell in love with the Baccarat brand during a visit to Paris, France. As a result, he commissioned so many crystal pieces that Baccarat created a separate furnace in 1906 to accommodate his requests. This opulent four-course tea experience includes *Tsar Imperial Ossetra Caviar*, *Intermezzo of Stoli Kvass Sorbet Infused with Roobios Tea and Macerated Raisins*, *Lavender Shortbread*, and *Krug Champagne*.

To best accommodate specific dietary considerations of all guests, vegan and gluten-free menu options are available upon request. Celebratory tea events, including fashion themed showcases, the Little Prince holiday tea, and Easter Lilly tea, are also offered throughout the year.

Afternoon tea at Baccarat Hotel New York is offered Wednesday through Sunday, from 1 pm to 4 pm. For reservations and additional information, please call 212.790.8867 or visit baccarathotels.com/afternoon-tea.

Media Contact:

Leslie Lefkowitz

Public Relations Representative

leslie.lefkowitz@baccarathotels.com

212-255-8276

