

AFTERNOON TEA

12:00pm - 4:00pm

LE PATRIMOINE DES PERSONNAGES DU THÉ...

For centuries, Baccarat has been privileged to create masterpieces for royal households throughout the world. Honoring that legacy we have imagined a tea service as it might have been enacted in palaces from St. Petersburg to Bangalore. Pairing our menus with beautiful teas and tisanes to evoke distant lands we have carefully curated each royal tea to bring these imaginary journeys to life.

All items are prepared individually for our guests. There is a share fee of \$25 for each additional guest.

*20% gratuity will be added to parties greater than 5.

CHAMPAGNE

CRISTAL, LOUIS ROEDERER, BRUT

Reims, France, 2007 90 | 450

CUVÉE RARE

Reims, France, 2002 80 | 400

LOUIS DE SACY, GRAND CRU

Verzy, France, NV 34 | 170

RUINART, BLANC DE BLANCS

Reims, France, NV 45 | 225 | 425

RUINART, ROSÉ

Reims, France, NV 50 | 250 | 425

BILLECART SALMON, BLANC DE BLANCS Reims, France, 2006 70 | 350

CUVÉE RARE ROSÉ

Epernay, France, 2007 180 | 900

MOCKTAILS

12

ROSE PETAL

ROSEMARY MATCHA GREEN TEA

CITRUS GARDEN

KING LOUIS XV

A FRENCH TEA AT VERSAILLES

"Mélange Rouge" Chouquette Quiche Lorraine Vanilla Scented Scone Rose Madeleine Raspberry Macaron

THÉ Best Enjoyed with Baccarat Blend 65

So Called Louis the Beloved, King Louis XV was the King Who Issued a Royal Decree to Establish a Glassworks Factory in Baccarat, France in 1764. He Enjoyed Life at the Palace of Versailles with His More Famous Mistress, Madame de Pompadour, Supported the Arts and Hosted Elegant Celebrations Featuring Tables Adorned with Baccarat Crystal Pieces.

PRINCE OF WALES

AN ENGLISH TEA AT WINDSOR

SAVORIES Maine Lobster Salad, Tarragon, Caviar Foie Gras, Fig Marmalade, Pistachio Quail Ballotine, Endive Roasted Butternut Squash Biscuit, Chestnut Bagel Crisp, Whipped Goat Cheese, Watermelon Jam

> SWEETS Amaretti Cookie Pumpkin Profiterol Honey Lavender Cake Fig Tartelette Raspberry Pistachio Chocolate Mousse

WARM HOUSEMADE SCONES with Devonshire Cream and Seasonal Gelée

> THÉ Best Enjoyed with Earl Grey 90

CHAMPAGNE Paired with one Glass of Louis De Sacy, Grand Cru 115

Edward Albert Christian George Andrew Patrick David, Became The Prince of Wales When He Was Sixteen. His Abdication Over His Love Affair with the American Wallis Simpson was International News. His Most Prominent Commission From Baccarat was an Art Deco Set of Glassware Appropriately Called "Pour Le Yacht!"

SULTAN ABDÜLAZIZ

A Turkish Tea at Dolmabahçe Palace

For Two

SAVORIES Halibut Crudo, Preserved Lemon, Cucumber, Buckwheat Labneh, 28g Kaluga Caviar, Dill Eggplant, Mint, Pine Nut Butter, Fried Shallots Merguez Lamb, Romesco, Crispy Rice Housemade Pita

> SWEET Labneh, Rose Halva, Pistachio Baklava

THÉ Best Enjoyed with Dunes du Sahara 300

Sultan Abdülaziz Fell Under the Spell of Baccarat Crystal's Mesmerizing Qualities When he First Traveled to the Universal Exposition of 1867 in Paris. The Dolmabahçe and Yildiz Palaces in Istanbul, the Capital of the Former Ottoman Empire, are Forever Testimony to his Vision and Connection to the Western World. Red, Gold and Transparent Candelabras Dot the Ceremonial Hall of Yildiz Palace, a Chandelier Hangs in the Caliph's Staircase (nicknamed the crystal staircase for being made of crystal) of Dolmabahçe, Making it the Largest Collection of Bohemian and Baccarat Crystal Chandeliers in the World.

TSAR NICHOLAS II

A CAVIAR TEA AT TSARSKOYE SELO

SERVICE FOR Two Grandeur Gold 28g Classic Accoutrements Lavender Shortbreads Earl Grey Imperial Caramel Pot of Darjeeling 1st Flush

CHAMPAGNE Best Paired with one bottle of Louis Roederer Cristal 2007 Champagne 700

Nicholas II was the Last Tsar of Russia. During a Visit to Paris, He Fell in Love With the Glittering World of Baccarat. He Commissioned So Many Pieces That Baccarat Created a Separate Furnace in 1906 Only to Fulfill His Wishes. His Ultimate Wish Was to Show the Modernity of Russia and to Demonstrate his Love for his Wife. From the Famous Tsar Vodka Glass to the Candelabra du Tsar, Some of Baccarat's Most Spectacular Creations were for the Tsars.

THÉS MARIAGE FRÈRES

BACCARAT BLEND

South Africa; Blended Rooibos Exclusively ours; The melodious fragrance of red fruits and precious spices are crowned by vanilla.

PUERH 2008

China; Matured Tea

The leaves for this tea are carefully selected prior to the rainy season. The mild, pure, pleasant taste is light in the mouth and unfolds in silken waves with flowery accents and a sweet after-taste that increases with age. \$6.00 supplement

TEA SOMMELIER'S SELECTION

L'APAISANTE

Quebec; Tisane Camellia Sinensis, Montreal

The pinkish liquor is smooth and creamy evocative of myrrh or almond. Its powerful aniseed fragrance is tempered by a fine citrus zest. The synergy of the four plants also creates a calming effect on the nervous system.

À LA TOMBÉE DU JOUR

Quebec; Tisane Camellia Sinensis, Montreal

A beautiful composition evoking the end of summer. Its liquor is sweet and citrus from lemon balm and orange. Hops and chamomile bolder in the finish with their resiny and floral characters. This tea soothes the spirit and the restless mind.

RED MOON

South Africa; Rooibos *Camellia Sinensis, Montreal* For Lovers of red fruits! This plant rubs shoulders with hibiscus, elderflower and black currant to give a light tangy flavor.

LA BERGERE

Quebec; Tisane Camellia Sinensis, Montreal Inspired by the generosity of a meadow beneath the fiery warmth of summer, this blend evokes softness both through its aromas and its hues of golden oats, purples and lavender blue. \$6.00 supplement

NAN MEI WILD BUDS

White Tea; China *Camellia Sinensis, Montreal* Fragrances of sage and elementine emanate from the infusion and its liquor is sweet, silky and spicy, aroma characteristic of tea from wild tea trees. The lemony finish is most memorable!

\$6.00 supplement

MOULIN ROUGE

China; Blended White Tea *Camellia Sinensis, Montreal* This white tea embellished with flowers and fruits develops a red liquor marked by the refreshing acidity of the hibiscus and lemon.

OMBRELLE DE PAPIER

India; Blended White Tea Camellia Sinensis, Montreal

Composed of white tea with fresh flavors of pineapple and rhubarb it stays in your mouth like a happy song that does not want to leave.

THUNDER DRAGON

Bhutan; Green Tea In Pursuit of Tea; New York

A collective of 26 women operate the 43-acre farm, hand-picking, pan-firing and rolling the small leaves into a simple twisted shape. The bright, sweet flavor is reminiscent of a Chinese green tea, with vegetal notes of coriander and lemon peel and a delicate floral aroma.

LYCHEE & PEONY GREEN

Vietnam; Green Tea blend *Camellia Sinensis, Montreal* A long floral persistence transports us to the heart of an exotic country. This green tea embellished with peony petals and essence of lychee offers a balanced and sweet liquor.

JASMINE PEARLS

China; Scented Green Tea In Pursuit of Tea, New York This tea is intermingled with the night-blooming jasmine over a period of five to seven consecutive evenings leaving a tea redolent of floral sweetness.

ROSE SCENTED EVERGEEN

Taiwan; Scented Oolong Tea *Té Company, New York* Heady aroma of roses floods the nose while the mouthfeel opens on a note of fruity grapes, cooked spinach followed by flares of mineral wet stones. The wonderful bouquet eventually fades into an exquisite finish of perfumed winter evergreen.

MADAME LA MARQUISE

China; Scented Oolong Tea *Camellia Sinensis, Montreal* Oolong tea with notes of vanilla and flowers pleasantly scented with apricots.

ROU GUI

China; Oolong *Camellia Sinensis, Montreal* The infusion of its large twists liberates warm notes of bark, spices and roasted nuts. Its lively and fruity (green apple) liquor evolves

towards a finish marked by the mildly spicy flavor of leather.

\$6.00 supplement

DARJEELING 1ST FLUSH CLASSIC & CLONAL, MUSCATEL VALLEY

India; Black Tea Camellia Sinensis, Montreal

This second spring batch is a blend of leaves from young(clonal) and old (classic) tea plants carrying notes of grilled toast and macadamia nuts. \$6.00 supplement

NEPAL WINTER

Nepal; Black Tea In Pursuit of Tea, New York

The high-elevation garden of Jun Chiyabari, has been making unusual black teas. Here, winter harvests only take place in certain years and are hand plucked. The resulting toasted cocoa aroma, with deep fruity notes of cherry, apricot and rose, yield a deeply satisfying black tea with a lingering aroma. \$6.00 supplement

ASSAM, KACHIBARI VILLAGE

India; Black Tea In Pursuit of Tea, New York

This Assam highlights the passion of the producer on his organic 7 1/2 acre farm. The hand-picked leaves have a fruity, full aroma; the sweet flavor is balanced, with notes of black currant, plum, and dried fruit.

EARL GREY ORGANIC

India; Black Tea Camellia Sinensis, Montreal

From Dooars, in northern India, this quality black tea is scented with a natural flavouring extracted from organic Italian bergamot.