

le menu du

L'HEURE
DU THÉ

AFTERNOON TEA

1:30pm - 3:30pm

served Wednesday through Sunday

LE PATRIMOINE DES PERSONNAGES DU THÉ...

For centuries, Baccarat has had the privilege of creating masterpieces for royal households throughout the world. To honor that legacy, we have imagined a tea service as it might have been enacted in palaces from St. Petersburg to Bangalore. Pairing our menus that evoke distant lands with world-renowned Mariage Frères tea, 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.



KING LOUIS XV

“Mélange Rouge” Raspberry Éclair
Raspberry Mousse Tartelette
Red Velvet Macaroon
Rose Scented Madeleine
Tomato White Cheddar Brioche

Paired with Mélange Rouge tea 65

Paired with the Rose Petal 75

Paired with Ruinart Champagne Brut Rosé NV 95

Regarded as Louis the Beloved, King Louis XV issued a royal decree to establish a glassworks factory in Baccarat, France in 1764. He enjoyed life at the Palace of Versailles and hosted elegant celebrations featuring tables adorned with Baccarat crystal pieces.

THE PRINCE OF WALES

Roasted Chicken Roulade, Smoked Ricotta, Pesto on Everything Crisp
Lobster Salad with Truffles on Buttered Parker House Roll
Deviled Quail Egg with Sturgeon Caviar, Pickled Onion on Brioche
Cucumber with Watermelon Radish, Goat Cheese on White Bread
Smoked Salmon with Dill, Robiolina Cheese on Marble Rye Bread

Pineapple Coconut Napoléon
Lemon Ricotta Cheesecake
Chocolate Sacher Torte
Raspberry Roulade

ASSORTMENT OF SCONES

served warm with Devonshire cream and crab apple gelée

Paired with Earl Grey D'or 80
Paired with Ruinart Champagne Blanc de Blancs NV 105
Paired with Ruinart Champagne Brut Rosé NV 110

The Prince of Wales and his heirs have long been loyal clients of the legendary Baccarat crystal company. Signature pieces, such as the Pour le Yacht service, have been used to enhance the beauty of their tablescapes.

THÉS MARIAGE FRÈRES

*Mariage Frères invites you to share its passion, to travel through
an emotional and nostalgic world of tea,
by discovering a particular «art de vivre» so called the French Art of Tea.*

*For several generations now, Mariage Frères' passion for tea has been governed
by an aesthetic sense of refinement and a quest for perfection.*

*It was back in the seventeenth century that the ancestors of the Mariage family
established the principles that subsequently developed into a veritable French Art of Tea.*

BACCARAT BLEND

For the first time ever, Melange Rouge. Our custom blend. The melodious fragrance of red fruits and precious spices crowned by vanilla and the soft, sweet counterpart of red tea.

THÉ À L'OPÉRA

A lyrical elixir - This distinguished green tea has been enhanced with the subtle fragrance of red berries and precious spices.

THÉ YUZU TEMPLE

An evocative green tea - It boasts the pleasant acidity of citrus, the richness of mild spices and the rind of Japanese yuzu.

THÉ NOCTURNE ORIENTAL

Romantic nights are evoked with this sensual green tea. It is enlivened with citrus fruits and sweet spices for a rendition of the exuberant beauty of the Orient.

THÉ INTERDIT

The unspeakable bliss found only in dreams. This composition of grand teas- white, green and blue- is scattered with liquorice root and ginger.

MILKY BLUE

An ode to eternal pleasures. This blue tea has a comforting fragrance of melted white chocolate. Delicate notes of candied chestnut and creme patissiere charm the palate.

THÉ BLACK ORCHID

A smooth black tea, round and silky, dotted with sweet notes of caramel, vanilla and spice.

EARL GREY D'OR

Absolutely brilliant. Gorgeous golden black tea from Assam favours the expression of divine bergamot which offers the cup its zesty tenderness.

THÉ ROSE D'HIMALAYA

Considered the "champagne" of teas, this Darjeeling tea has been finely misted with essential rose oil to further pronounce the natural rose aroma.

THÉ RUSCHKA

A secretive black tea scented with essences of citrus and other fruits, dotted with silver needles.

ALEXANDRA DAVID - NÉEL

Inspired by the famous explorer and tea lover, this black tea harkens back to China and the tea route. The range of spices include pepper, clove, ginger and cinnamon.

CHANDERNAGOR

This medley pays tribute to the "Half Moon City". Black tea welcomes a plethora of imperial spices: cardamom, ginger, cloves and pepper.