

I W LOCKWOOD

RESTAURANT & BAR

AFTERNOON TEA



THE FINEST, FRESHEST, AND MOST FRAGRANT TEAS

Selections from Harney & Sons Master Tea Blenders

Black

earl grey supreme, darjeeling, english breakfast
high in caffeine, 4-5 min steep time

Green

sencha, citron green, jasmine
medium caffeine, 2-3 min steep time

Herbal

organic passion, peppermint, earl grey decaf
low and caffeine-free, 5 min steep time

FINGER SANDWICHES

Shaved Cucumber & Squash with Herbed Ricotta

Smoked Salmon & Caper

Prosciutto & Asparagus with Crème Fraiche

Roasted Chicken Salad with Grape & Walnut

FESTIVE PASTRY

Caramel Pop

salted caramel cream, vanilla cake, spicy pate a glacer

Verrine

blood orange white chocolate mousse,
brittany cookies, bittersweet mousse, ganache

Macaroon

walnuts, apricots chocolate ganache

Financier

pistachio, amarena cherry

Madeleine

lemon vanilla French classic

Buttermilk & Cranberry Orange Scones

accompanied by preserves, lemon curd and
english double devon cream

\$45 per person

not inclusive of tax and gratuity

Each seating lasts one and a half hours.

Vegetarian or gluten-free tea options are available upon 24-hour request. Please notify the server of any dietary restrictions, consumer advisory: consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness.

TEA ENHANCEMENTS

- \$3 | Add a bouquet of flowers and pear to any of our teas with a Dram of St. Germain Elderflower Liqueur
- \$4 | Delight in the luxurious taste of Irish cream liqueur, a perfect combination for any rich black tea
- \$5 | Palmer House rooftop honey from our own beehive, presented in its original comb
- \$9 | Classic Hot Toddy
English Breakfast, whiskey, lemon, honey
- \$8 | Amaretto Tea
Darjeeling, Amaretto almond liqueur, brown sugar
- \$7 | Cozy Lemon
English Breakfast, Limoncello

Why not add a touch of sparkle to your Afternoon Tea?

- \$10 | Glass of Champagne \$12 | Mimosas & Bellinis

AFTERNOON TEA

The tradition was started sometime around the 1840s by Anna Maria Russell, the 7th duchess of Bedford. Back then, lunch for the upper society was generally a light repast served at noon, and dinner occurred around 7:30 p.m. In the afternoons duchess felt hunger pangs and one day she ordered tea, scones and butter to her bedroom chamber. The refreshments did the trick, and Russell soon made this tea break a habit.

The duchess' friends began joining her in this post-lunch tea ritual, the story goes, and the practice spread in aristocratic circles. Within a short period of time, this affair, known as Afternoon Tea, became an elaborate social event. During this time, the Earl of Sandwich invented the sandwich, enhancing the overall experience. Afternoon Tea remains to this day a graceful affair to enjoy in the company of friends and associates.

