

# St. Regis Afternoon Tea

Lady Caroline Astor was New York's social leader of the 1890's and established the famous "Astor 400", a list of New York's most influential society members. Extravagant galas, midnight suppers, and afternoon tea were organized for members of the 400 at The St. Regis New York ensuring that the hotel was the center of Manhattan social life.

Each afternoon, Mrs. Astor took to inviting a select few to her closest friends to her drawing room to catch up on the latest gossip behind closed doors – and always over a decadent selection of sandwiches, cakes and pastries

## Lady Astor's Tea

### Savory

Selection of Tea Sandwiches

Lump Crab Salad  
*Lemon vinaigrette, brioche roll*

Scottish Smoked Salmon  
*Lemon butter, capers, pumpernickel*

English Cucumber  
*Minted cream cheese, brioche*

Egg Salad  
*Micro watercress, multi grain*

Quiche  
*Gruyere cheese and chive*

### Freshly Baked Scones

Raisin Scones and Traditional Scones  
*Double Devonshire cream, seasonal fruit preserves, lemon curd*

### Sweet

Lemon Tartelette  
*Toasted meringue*

Dark Chocolate Mousse  
*64% manjari valrhona chocolate*

Apple Financier  
*Hazelnut, sweet caramel*

Assorted French Macarons

65 per person

## Caroline's Tea

### Savory

Selection of Tea Sandwiches

Marinated Shrimp  
*Dill, citrus vinaigrette, brioche*

Scottish Smoked Salmon  
*Lemon butter, capers, pumpernickel*

Pacific Sturgeon Caviar  
*Sour cream, blini, chives*

Duck Prosciutto  
*Pineapple, cilantro, truffle oil, Belgian endive*

Roasted Artichoke Heart  
*Goat cheese, sundried tomato, kalamata olive, watercress*

### Freshly Baked Scones

Raisin Scones and Traditional Scones  
*Double Devonshire cream, seasonal fruit preserves, lemon curd*

### Sweet

Pavlova  
*Fresh fruit, lemon crème*

Raspberry Sacher  
*Marmalade, chocolate ganache, almond sponge cake*

New York Cheesecake  
*Classic cheesecake, graham cracker crumb, chantilly cream*

Assorted French Macarons

85 per person

# Complement Your Tea

## Veuve Clicquot La Grande Dame Tea – Vintage 2006

*Created in 1972 to celebrate the bicentennial of the house, La Grande Dame is a tribute to Madame Clicquot also known as “La Grande Dame de La Champagne.” Each bottle is signed by winemaker Pierre Casenave and includes Veuve Clicquot champagne flutes*

600 for two guests, includes your choice of Lady Astor's Tea or Caroline's Tea

## Caviar Tea

*Caviar has always been the delicacy of aristocrats and sophisticated gourmands. Centuries ago, the best caviar was set aside for the exclusive consumption of Russian czars and Manchurian emperors, and even the Vatican.*

Served with two glasses of Veuve Clicquot Yellow Label and Osetra Caviar Russe (1.75 oz) with traditional garnishes

600 for two guests, includes your choice of Lady Astor's Tea or Caroline's Tea

## Tipsy Tea Cocktails

Gunpowder Martini  
*Japanese gunpowder, Tito's vodka, fresh mint, cream*

Big Apple Martini  
*Rooibos infused vodka, dry vermouth, apple*

Bubbly Tea  
*The Du Hammam tea, spring water, peach liquor, champagne*

Last Call  
*Jasmine tea, Tito's vodka, Domaine de Canton*

16 each

## Tea Selection

### *Herbal Infused Tea*

Tropical Garden  
*Mango, pineapple, papaya and peach*

Queens Garden  
*Apple, caramelized almonds and cinnamon*

Chamomile  
*This infusion combines the apple and spices gourmet notes*

## Tea Selection (continued)

### *Black Tea*

Big Ben English Breakfast  
*Wonderful blend of black teas from China and India. Mild and invigorating*

The Du Tigre  
*“Tiger Tea” is a delicious smoked tea from China with superb leaves*

Thé des Lords Earl Grey  
*Sprinkled with safflower petals, this tea boasts an intense bergamot flavor*

Darjeeling Margaret's Hope  
*Fruity with great character, invigorating and dark*

Mango  
*Exotic and fruity, this tea has the sweet, acidic and fruity notes of mango*

### *Green Tea*

Gunpowder  
*Intense and astringent, fresh and thirst quenching*

Kukicha  
*Unique Japanese green tea, consists exclusively of pieces of stems*

Sencha Ariake  
*The mildest of the great Sencha teas from Japan*

Thé Du Hammam  
*Berries, orange blossom & date*

Icy Mint

Grand Jasmine Chun Feng  
*One of the best jasmine green teas with a high proportion of tips*

### *Oolong Tea*

Lavender Oolong  
*This magnificent (semi-oxidized) tea from China is combined with fresh lavender*

Tropical Oolong  
*Mango, passion fruit and guava*

### *Rooibos Tea*

Rooibos  
*Native to South Africa, Rooibos gives a pleasant beverage with no caffeine*

Rooibos du Hammam  
*This recipe combines green dates, luscious berries and the mellow flavor of Rooibos*

### *White Tea*

Bai Mu Dan  
*Woody flavor of hazelnuts and chestnuts*