

1886
CAFÉ **D** BAKERY

Afternoon Tea



THE DRISKILL
— AUSTIN, TEXAS —

Afternoon Tea Menu

Included Beverages

Sparkling Wine
Non-Alcoholic Sparkling Cider
Premium Local Zhi Teas

Iron Goddess of Mercy

Oolong tea with a honey amber infusion of fragrant, earthy flavors and fresh plum notes.

Austin Breakfast

Ceylon black tea is bold and smooth; reminiscent of the intensity and laid-back character of Austin.

Texas Sweet Dreams (Decaffeinated)

Organic Roselips, Lemongrass, Hibiscus, Orange Peel, Texas Lavendar, Stevia Leaf, and Natural Vanilla



First Course

Scones

Cranberry Orange
Lemon Curd, Seasonal Preserves, Clotted Cream

Second Course

Tea Sandwiches

Cucumber, European Butter on Brioche
Tomato, Basil, Mozzarella Quiche
Shrimp Salad on Baguette
Herb Chicken Salad, Grapes, Toasted Almonds
Pimento Cheese on Brioche

Third Course

Desserts

Strawberry Shortcake, Vanilla Sponge, Strawberry Mousse
Assorted Macarons
Fresh Fruit Tart, Vanilla Cream
Cannoli, Orange Ricotta, Toasted Pistachios

History of Afternoon Tea

It's the seventh Duchess of Bedford, Anna Maria Russell, who we have to thank for the invention of afternoon tea, sometime around 1840.

Due to increasing urbanization and the rise in industrialization (including the spread of gas lighting in England), the evening meal was becoming later and later. Whereas in rural farming communities the day had an early start and finished when the sun went down, wealthier classes, unhindered by such practicalities, were now having dinner closer to 9pm – with lunch many hours earlier at midday.

The Duchess of Bedford, who was one of Queen Victoria's ladies-in-waiting, was having none of it. Describing a 'sinking feeling' at about 5pm, she became despondent at the void between lunch and dinner. She requested that some tea, bread and butter and cake was brought to her room in the late afternoon – and with that one request of a lady's grumbling stomach, an afternoon ritual was born.

Needing very little prompting to find an occasion to squeeze in another cup of tea and a piece of cake, the upper classes ate it up and the fashionable custom soon spread across Britain.



*John Cochran (fl. 1825-1854), after George Raphael Ward,
The Most Noble Anna Maria Marchioness of Tavistock.
Stipple, etching and engraving, c. 1820-1834.*

Kids Afternoon Tea Menu

Included Beverages

Non-Alcoholic Sparkling Cider
Premium Local Zhi Teas

Iron Goddess of Mercy

Oolong tea with a honey amber infusion of fragrant, earthy flavors and fresh plum notes.

Austin Breakfast

A Ceylon black tea with a bold and smooth profile; reminiscent of the intensity and laid-back character of Austin.

Texas Sweet Dreams (Decaffeinated)

Organic Roselips, Lemongrass, Hibiscus, Orange Peel, Texas Lavendar, Stevia Leaf, and Natural Vanilla



First Course

Scones

Cranberry Orange
Lemon Curd, Seasonal Preserves, Clotted Cream

Second Course

Tea Sandwiches

Herb Chicken Salad Tart
Cucumber, European Butter on Brioche
Tomato, Basil, Mozzarella Quiche
Salmon Mousse, Creme Fraiche, Caviar
Roast Beef, Horseradish Cream, Fig Jam on Baguette

Third Course

Desserts

Strawberry Shortcake, Vanilla Sponge, Strawberry Mousse
Assorted Macarons
Fresh Fruit Tart, Vanilla Cream
Cannoli, Orange Ricotta, Toasted Pistachios

