



# *Afternoon Tea Menu*

## *Bottomless 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*

Orange-Cranberry Scones  
Devonshire Cream, Lemon Curd, Fruit Preserves

## *Second Course*

### *Tea Sandwiches*

Salmon Phyllo Cup, Crème Fraiche, Dill, Caviar  
Truffle Deviled Egg  
Chicken Salad, Red Grapes, Fine Herbs, Tartlet Cup  
Cucumber & Cream Chese  
Prosciutto, Fig Jam, Brie, Foccacia

## *Third Course*

### *Desserts*

Lemon Poppy Petit Fors  
Chocolate Custard Tart  
Rose Raspberry Linder Cookie  
Anise Tea Cake with Vanilla Chantilly



# 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 urbanisation and the rise in industrialisation (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.*

## *Traditional Tea Pairings*

### **Texas Sweet Dreams (Decaffeinated)**

A masterful concoction of profoundly refreshing and flavorful herbal tea. Texas Sweet Dreams blend boasts a bold hibiscus body with lavender and vanilla notes and a soothing lemongrass finish. Originally conceived as a cool iced tea drink, Sweet Texas Dreams, has quickly caught on as a comforting and warming winter herbal, as well.

Sweet Texas Dream's fruit-forward herbal tea pairs well with citrusy and tart desserts and entrees.

### **Iron Goddess of Mercy**

A healthy, medium roasted, rolled oolong tea with nutty, earthy notes balanced by succulent floral and honey amber flavors. This tea leaf is grown on a farm in Fujian at 3,000 ft. elevation, which makes it very complex and unique.

Depending on oxidation levels, oolong tea flavor can either be light or strong. Pair lighter oolong teas with lighter dishes and stronger oolong teas with richer meals.

### **Austin Breakfast**

A bold and smooth Indian black tea with deep character and a clean finish, like any great Irish breakfast. This Austin Breakfast blend honors the intensity and laid-backness of Austin, TX.

Black tea pairs well with hearty meals. Black tea, which is the base of all breakfast teas, offers a slight astringency and a deep and often malty flavor.

