

The History of Afternoon Tea

Afternoon tea was invented by Anna, the seventh Duchess of Bedford (1783-1857), a lady-in-waiting for Queen Victoria. In her day, the upper crust ate a huge breakfast, a little lunch, and a very late dinner. Every afternoon, the duchess experienced a "sinking feeling" on account of the unusual meal schedule.

One afternoon she instructed her servants to serve tea and little cakes in her boudoir. The experience was so delightful that Anna repeated it every afternoon thereafter. Soon others followed the Duchess' lead, and in just a few decades the custom of "taking tea" in the afternoon had become well established. At first, the practice was limited to the upper classes, but it eventually became so popular that tea shops and tea-rooms began opening for the enjoyment of the general public. A refined pleasure that dates back many centuries, Afternoon Tea was given new prominence when it was incorporated into The Ritz-Carlton heritage.

Today, at the Ritz-Carlton, New Orleans, this sophisticated ritual takes on a new resonance of flavorful elegance. Here, you can take time out from your day to experience one of life's true delights.

The Ritz-Carlton Tea Service

Delicate sandwiches and petite pastries are served with your selection of freshly infused tea by Palais des Thés.

*\$55 per person (not inclusive of taxes or gratuities)
\$45 per kid 12 – under (kid friendly menu available upon request/
not inclusive of taxes or gratuities)*

The Royal Tea Service

*Our Ritz-Carlton Tea Service plus a glass of our house champagne.
\$65 per person (not inclusive of taxes or gratuities)*



Petite Sandwiches and Delicate Appetizers

*Cucumber Tea Sandwich on Rye Toast with Dill Crème Fraîche Mousse
Chicken Terrine with Port Grape Gelée on Roasted Pecan Crust
Espresso Infused Beet and Mascarpone Tart
Deviled Farm Egg with Bowfin Caviar
Heirloom Tomato with Basil Pesto on Rosemary Cracker
Foie Gras with Fig Jam on Brioche*

Scone Course

Freshly Baked Scones with Housemade Lemon Curd, Jam, and Devonshire Cream

Petite Pastries and Dessert Course

*Chocolate Duo
Lemon Blueberry Tart
Mango Passion Cake
Seasonal Macaron
Coffee Profiterole*

Tea Selection by Palais des Thés

Black Teas

Big Ben (English Breakfast)

A wonderful blend of Yunnan and Assam teas. Both mild and invigorating, mellow and spicy, it is a successful blend of the main characteristics of both teas.

Thé des Lords (Earl Grey)

Wonderful Earl Grey with a pronounced bergamot flavor, enhanced by some delicate safflower petals.

Darjeeling Margaret's Hope (2nd Flush)

Margaret's Hope is a fruity Darjeeling tea with a great character. This tea from the Himalayan highlands features dark and fruity notes.

Montagne Bleue

An exquisite bouquet with sweet and fruity notes of lavender, strawberry, blueberry, honey, cornflower and rhubarb.

Chai

Inspired by the Indian tradition of spiced tea, this delicate black tea is paired with a sumptuous blend of ginger, cinnamon, cardamom, pepper and cloves.

Green Teas

Ryokucha Midori

This remarkably fine "Samurai tea" is both invigorating and deliciously smooth. With its robust and fresh flavor. Fans of Sencha will fall for this refined variety.

Sencha Superior

This invigorating green tea is one of the most popular teas in Japan, where its grassy notes and refreshing fragrance are greatly appreciated.

Thé des Sources

The hint of bergamot, rose and cornflower petals help this refreshing and thirst-quenching mint green tea blossom with flavor.

Mint Tea

This tea brings together the fresh, peppery aromas of mint leaves and the vegetal notes of a delicious long-leaf green tea, harvested in China.

Oolong Teas

Tie Guan Yin Imperial

The "Iron Goddess of Mercy" is the darkest and woodiest of the semi-oxidized teas from China, producing a beautiful amber infusion that suggests cinnamon and licorice.

Lavender – Pure Indulgence

A delicate flavor of lavender combined with the grassy notes of a Chinese green oolong tea.

White Tea

Silver Needles

This spectacular tea is exclusively made up of silvery buds. It is extremely light and very high in caffeine. Its ripe grape taste is unique and no other tea can come even closer to its delicacy.

Rooibos and Herbal Teas (Caffeine-free)

Rooibos des Vahinés

A delicious pairing of vanilla and almond with a delicate Rooibos backdrop. Sprinkled with pieces of vanilla pods, this naturally caffeine-free tea may be enjoyed at any time of the day or evening.

English Garden

This blend of spearmint, lemongrass, and yellow fruits is a herbal tea that will transport you to a sweet summer night.

Arbor Garden

A delicious herbal tea of fruits and plants. Arbor garden blends strawberry, blackberry leaves, mint, and blackcurrant to evoke a chilled berry soup.

L'Herboriste N° 95 - Lemongrass, Ginger, Carrot

This refined infusion of lemongrass, ginger, and carrot, creates an intriguing balance, source of well-being.

Chamomile

A warming and relaxing herbal infusion of chamomile flowers.