

## WELCOME

IT IS WITH GREAT PLEASURE that we welcome you to Afternoon Tea at The Terrace, introducing a classic teatime ritual to the west coast. The creation of this thoroughly English institution is credited to a lifelong friend of Queen Victoria, Anna Maria Russell, who was looking for a means of avoiding hunger pangs in the long gap between an early lunch and a late supper.

The centerpiece of afternoon tea is, of course, the drink itself. Our wonderful tea connoisseur, Henrietta Lovell of Rare Tea Co, has scoured to bring us delicious tea from small, little known producers from the four corners of the world. Working hand in hand with our Executive Chef, they have carefully selected teas that will complement your food exquisitely and all the tea is infused perfectly to bring out its most elegant complexities.

Over the next few pages you'll discover the degree of care that goes into each cup of tea and morsel of food as well as some of the little secrets that make our Afternoon Tea such a magical experience. All that remains is for us to wish you a wonderful afternoon.

## AFTERNOON TEA MENU

Glass of Laurent-Perrier champagne

### A SELECTION OF TEA SANDWICHES

Ventura cucumber with horseradish, juniper and  
caraway on rye bread

Smoked salmon with dill and lemon butter on  
pumpernickel bread

Coronation chicken on wheat bread

Japanese-style egg salad with lambs lettuce on wheat bread

Slow-roasted ham on white bread

### SCONES

Tahitian vanilla scone and raisin scone, served with clotted  
cream and The Maybourne Beverly Hills x Sqirl seasonal jam

### A SELECTION OF HAND-MADE PASTRIES

Lemon meringue religieuse, lemon curd, coconut bavarian

Milk chocolate mousse, earl grey tea, berry compote

Exotic tart with mango chutney and passion fruit mousse

Strawberry mousse, poached rhubarb and almond

\$125 per person

## SANDWICHES

### CUCUMBER

The quintessential afternoon tea sandwich. Our cucumbers are grown locally at Beylik Family Farms in nearby Ventura, California. Served with horseradish, juniper and caraway on rye bread, the combination of crunch and water from the cucumber with the softness of the bread has made this sandwich a hit for centuries.

#### *DELICATE BALANCE*

*You might notice there is always a consistent balance between the thickness of the bread and the filling in our sandwiches, so that the filling is the same depth as the carefully sliced bread. Unlike bread sliced for toasting, ours is laterally sliced so that it retains its shape, and is a pleasure to look at and eat.*

### SALMON

Delicately sliced Severn & Wye Smokery salmon is served on pumpernickel bread and flavored with dill and lemon butter. We selected our trusted supplier, an independent business based at Westbury-on-Severn, because they smoke the salmon to a more generous depth of flavor.

### CORONATION CHICKEN

A nod to the classic recipe created for Queen Elizabeth II's first coronation banquet. We begin with locally farmed roasted organic Jidori chicken and serve it with a creamy curry sauce, golden raisins and Fairhill Farms organic apples.

### EGG SALAD

Inspired by Angelenos' obsession with Japanese-style egg sandwiches, this is an apt way to combine the tradition of afternoon tea service and timestamp it with a bit of LA at the moment.

### *JAM FIRST, OR CREAM?*

*It's been a topic of much debate over the generations. In our view, it is the cream that comes first, followed by a teaspoon of jelly or jam. Of course this is just our own opinion, and the order of ceremony will always remain entirely a matter of the guest's own taste and preference.*

## HAM

Our slow-roasted ham sandwich has a celeriac rémoulade and a delicate touch of truffle mayonnaise, served on classic white bread. Our team of Chefs searched high and low for the best quality ham, eventually choosing two producers from northern California. Their commitment to sourcing the highest quality product from local family farms and traditional recipes provides us these wonderfully textured meats, making the perfect sandwich.

## SCONES

Our classic scone recipe is flavored with Tahitian vanilla and served with clotted cream and seasonal jam courtesy of Jessica Koslow from Sqirl in Silver Lake.

## SWEET PASTRIES

To round things off, this exquisite selection of sweets includes a lemon meringue religieuse with lemon curd and coconut bavarian, milk chocolate mousse with earl grey tea and berry compote, exotic tart with mango chutney and passion fruit mousse, and a strawberry mousse with poached rhubarb and almond all made in-house from scratch by Executive Pastry Chef Brooke Martin and her team.

*TOP TEA TIP - Claridge's Blend for your freshly baked scones. This is a deftly blended tea. The deep, rich malty notes are enhanced by the cream. The bright, floral top notes lift the scone's warm biscuity flavors, and the hints of chocolate and burnt sugar add a satisfying depth and complexity.*

## TEAS

Sourced by Rare Tea Company, London

THE HEART OF AFTERNOON TEA has always been the tea itself. Our delicious, hand-picked, and hand-crafted teas are as fine, rare and splendid as ever. Our carefully curated selection was sourced and selected with skill and expertise by world-renowned tea expert Henrietta Lovell of Rare Tea Company. She works directly with some of the oldest and many of the most innovative tea gardens from every corner of the world. She has also created a delicious bespoke tea blend for our legendary London sister hotel Claridge's.

Your tea is prepared with the same expertise and rigor that it has been selected. We'll measure out the correct amount of tea, and make sure the water is at the perfect temperature and steeped for exactly the right amount of time before serving it at your table.

Please don't hesitate to ask your server if you have any questions.

## BLACK TEA

*Black tea is crafted to reveal the strongest and deepest flavors. The British Afternoon Tea was developed to complement the rich, dark flavors of these leaves. These black teas have been traditionally hand-crafted in small batches with great care to preserve their wonderful subtleties of flavor.*

## CLARIDGE'S BLEND

A bespoke blend created exclusively for Afternoon Tea at our London sister hotel Claridge's. The blend has a unique depth of flavor that combines the power of an English Breakfast Tea with a satisfying complexity. The flavor is rich and aromatic with a deep, malty finish. Perfect served without milk, partnered by a fresh warm scone.

## RARE EARL GREY

A traditional Earl Grey tea made from single estate black tea and pure bergamot oil sourced from the ancient citrus groves of Calabria. This is a classic British tea made to exacting standards. The result is a clean and exceptionally bright infusion with exhilarating citrus notes. It can be

## WHITE TEA

*White tea is the least processed of all teas. Their young leaves and buds are all picked in spring and dried in the warm sunshine. They share very delicate flavors.*

## SILVER JASMINE WHITE TEA

A Chinese White loose leaf tea, also known as Jasmine Silver Needle, is made entirely from the first tender leaf buds of Spring. Not flavored but carefully scented over six consecutive nights with fresh jasmine flowers. Once the preserve of the Chinese Imperial family.

## GREEN TEA

*Green tea has as many subtleties of flavor as the finest of wines. The best are both rare and exquisite. The minimal processing allows the fresh, green flavor of the leaves to be maintained.*

## WHITE MONKEY PAW GREEN TEA

This is a whole leaf tea that has been meticulously hand-crafted in the Fujian Mountains of China. The leaves are grown, harvested and fired in a wok over charcoal in a method that has barely altered over 3,000 years. Clean, soft and delicate, it is a singularly refreshing tea.

## HERBAL INFUSIONS

*Herbal tea is not strictly 'tea' because all tea comes from the leaves of camellia sinesis. They are infusions of the leaves and stems of different herbs. These herbal infusions contain no additives or flavorings and are naturally caffeine-free.*

### MALAWI SPEARMINT

The most elegant of mints, these gentle leaves make a remarkably smooth, well rounded infusion. Grown on the rolling, green hills of the Shire Highlands of Malawi; they have a delicate softness while still revealing intense layers of flavour. This is an ideal mint to accompany food - working splendidly as a flavour pairing for both sweet and savoury dishes. It also works rather well as a digestif.

### SOUTH AFRICAN ROOIBOS

The real South African Red Bush. Beyond organic, this Rooibos is harvested completely wild in its indigenous habitat in the Cederberg Mountains. A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest. If you enjoy sweetening your tea, Rooibos turns to caramel with a delicate drop of maple syrup.

### HIMALAYAN LEMON GRASS

A warming and bright blend of organic Sri Lankan Lemongrass and pure Ginger from the high Himalayan region of Sikkim in India. From soft grassy notes of fresh hay this bright infusion develops into sweet lemon drops combined with the rich tingle of spice.

## ICED TEAS

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### IRON GODDESS OF MERCY OOLONG

Oolong teas have been partially oxidized and have a flavor and body between green and black tea. Also known as Tie Guan Yin, this Chinese oolong comes from the high mountains of Anxi, in Fujian Province. Crafted to an exact point at which the leaves reveal their hidden subtleties, it has rich floral aromas leading to a perfectly balanced mineral finish.

### LEMON BLEND

A vibrant herbal infusion with grassy notes of fresh hay and the sweetness of lemon drops. Bright Sri Lankan lemongrass from the pristine hills above the Ravana Falls is blended with smooth Malawian Lemon Verbena from the Shire Highlands. Wonderfully enlivening and soothing in the same delicious sip.