





Adults \$124 | Children \$45.00 ++

# SAVORY

## Salmon Rillette Royal

Capers, Salmon Caviar, Pumpernickel

## The Buckingham Ham & Cheese Gougère

Jambon de Paris. Tomato Chutnev

#### **Coronation Chicken & Truffles**

Tartelette. Truffle Essence

### **Caviar Egg Salad**

Pickled Red Onion, Siberian Reserve Caviar

## **Royal Cucumber & Boursin Cheese**

English Cucumber, Dill, Boursin Cheese

### SWEET

## **Blush Macaron Delight**

Essence of Rose, Raspberry Gelée

#### Pistachio Cake

Pistachio Gateau, Créme Glace

### Passion Fruit Tart

Torched Meringue

#### **Lilac Petite Four**

Almond Gateau, Lavender Blossoms

## **Chocolate Cake**

Fechlin Maracaibo Chocolate Galette

## TEA SELECTION

## **Biltmore Centennial - Angelus**

The Angelous is complex & stimulating blend of a variety of black teas and other naturally caffeinated ingredients resulting in an irresistibly smooth tea with bold notes of chocolate and wood smoke, with a clean tangy finish provided by rose hips and orange peel.

### Biltmore Sterling - Lavender Earl Gray

A regal earl grey with a perfect mix of soothing spring lavender with a timeless blend of citrus and a hint of cream. Comforting flavors of vanilla and cream soften the citrus and floral notes of the traditional bergamot herb.

## Biltmore Herbal - Soleil

Bright and clever, the tea is all about enlivening the passions. Floral hibiscus and zesty citrus combine for a sordid experience. A caffeine-free choice for heart's desire the