AFTERNOON TEA

TEA SANDWICHES

PEA HUMMUS AND PROSCIUTTO
pistachio oil, toasted pine nuts, za'atar, pea tendrils DF

BRIOCHE CRAB ROLL
classic marie rose, lemon zest, fine chives NF

SMOKED SALMON AND CRÈME FRAÎCHE
english cucumber, fresh dill, preserved lemon NF

POACHED SHRIMP ON GRILLED BRIOCHE
citrus, fennel pollen, herb aïoli. NF

LAMB AND SPRING HERBS
whipped yogurt, pickled shallot, dill, feta. NF

SWEET TREATS

FIG ORANGE RUGELACH

SPICED PUMPKIN PECAN LOAF

BANANA BAKLAVA

CARAMEL APPLE CRANBERRY HAND PIE

CHOCOLATE FUDGE CAKE

VANILLA BEAN SCONE

MAPLE PECAN SCONE

DEVONSHIRE CREAM

LINGONBERRY PEAR JAM

DAHLiA

Our menu is 100% seed oil-free and clean-fried® using avocado, olive, and fera fruit oil from Zero Acre Farms.

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 6% wellness surcharge to assist in providing healthcare benefits for our colleagues.

SELECT YOUR EXPERIENCE

$75 PER PERSON
Tea Experience

$85 PER PERSON
Tea Experience plus a Mocktail

$90 PER PERSON
Tea Experience plus a glass of Drappier Carte d'Or Champagne

$100 PER PERSON
Tea Experience plus a glass of Veuve Clicquot Rosé Champagne

Special Pride Mocktail

Lavender Out Loud (mocktail) 15
Lavender Ube Lemonade
+7 add gin

FEATURED LOOSE LEAF TEAS BY TEALEAVES

WHITE TEA

JASMINE PEARL
connoisseur-grade, hand-rolled, jasmine white tea

PANTONE COLOR OF THE YEAR: CLOUD DANCER
organic white tea, organic gobchi, organic himalayan chamomile, natural flavor of rose and madagascan vanilla

GREEN TEA

GENMAI CHA
estate green tea with puffed rice and roasted barley

WILD HIMALAYAN MOUNTAIN TEA
organic young hyson green, organic gob-chi berry, jasmine and natural strawberry flavor, rose petals

BLACK TEA

GOLDEN ASSAM
full-bodied, malty black tea

MASALA CHAI
chicory, cardamom, cloves, cinnamon bark, ginger root, star anise, licorice, and natural chai flavor

LAVENDER EARL GREY
estate black tea, organic lavender, rose petals, and natural bergamot oil

MAD HATTER'S TEA PARTY
black tea, essential oils of natural fruit, passion fruit, vanilla and marigold flowers

HERBAL TEA

LEMON VERBENA
lemongrass, natural lemon flavor, orange peels

AFTERNOON TEA

VEGAN MENU

TEA SANDWICHES

GRILLED WHITE PEACH AND "BURRATA"
wildflower agave, basil, pistachio vg, df

ROASTED PEAR AND WHIPPED "CHÈVRE"
candied walnuts, pear chutney, scallion vg, df, gf

SPRING PEA HUMMUS AND MINT ON LAVASH
pistachio oil, toasted pine nuts vg, df

HEIRLOOM TOMATO AND BASIL TARTLET
aged balsamic pearls, extra virgin olive oil, vegan feta vg, df

GREEN TOMATO AND CUCUMBER TEA SANDWICH
pickled green tomato, garlic herb vegan mozzarella, lemon zest vg, df, gf

SWEET TREATS

POMEGRANATE LUXARDO ENTREMET

CHOCOLATE WALNUT COOKIE

CASSAVA COCONUT CAKE

SPICED PUMPKIN PECAN LOAF

CARAMEL APPLE OATS TART

VANILLA SCONE VG

MAPLE PECAN SCONE

WHIPPED ORANGE CREAM CHEESE

LINGONBERRY PEAR JAM

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