

WELCOME!



## SELECT YOUR EXPERIENCE

\$70 PER PERSON

Tea Experience

\$80 PER PERSON

Tea Experience plus a Peach Fuzz Fizz

\$85 PER PERSON

Tea Experience plus a glass of Drappier Carte d'Or Champagne

\$95 PER PERSON

Tea Experience plus a glass of Ruinart Rosé Champagne

## FEATURED LOOSE LEAF TEAS BY TEALEAVES

### HERBAL

#### ORGANIC HIMALAYAN MOUNTAIN TEA

*Organic Chamomile flowers, Lemongrass, Orange Peel, Rose Petals*

#### GINGER YUZU

*Ginger Root, Orange Peel, Natural Citrus Flower*

### GREEN TEA

#### GENMAI CHA

*Puffed Rice & Roasted Barley*

#### WILD HIMALAYAN MOUNTAIN TEA

*Elderberry, Hibiscus, Currants, Marigold, Roses, Strawberry Flavors*

### BLACK TEA

#### GOLDEN ASSAM

*Summer Harvest Assam*

#### LAVENDER EARL GREY

*Organic Lavender, Rose Petals, Natural Bergamont Oil*

#### MAD HATTER'S TEA PARTY

*Essential Oils of Natural Fruit & Vanilla, Marigold Flowers*

#### PANTONE COLOR OF THE YEAR: MOCHA MOUSSE

*Organic cocoa, Cinnamon, Dandelion Root, Vanilla Natural Flavor*

# DAHLIA

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 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

## FROM THE KITCHEN

### TEA SANDWICHES

#### CUCUMBER

*Scallion Crème Fraîche  
+Caviar \$65 supplement*

#### APPLE + CHEESE

*Roasted Apple, Humboldt Fog Cheese, Candied Pecans*

#### SUZANNE'S DEVEILED-EGG SANDWICH

*Piri Piri, Shallots*

#### SMOKED SALMON

*Lemon Crème Fraîche, Aleppo*

#### WAGYU BEEF BACON

*Sweet Potato, Sherry Maple*

### SWEET TREATS

CHOCOLATE PRALINE TART

STRAWBERRY BLONDIE

CARAMEL APPLE CIDER LOAF

PEAR POMEGRANATE MARSHMALLOW

SPICED BLOOD ORANGE MACARON

VANILLA BEAN SCONE

DRY CURRANT SCONE

DEVONSHIRE CREAM

APRICOT ORANGE JAM

# DAHLIA

To ensure the quality and consistency of our dishes,  
we kindly request no substitutions

