



Muscat grapes; a silver-tipped Formosa oolong, as well as a flavored version rich with creamy notes of vanilla; a floral China Souchong; a rich Indian Assam; and an Orange Spice China Black infused with orange peel, lemon peel, cinnamon, cardamom, and cloves. For lovers of tisanes, the herbal Provincial Garden blend will not fail to please with chamomile, rose hips, and tangy citrus, and for those seeking a slightly more adventurous choice for Afternoon Tea, the fruity Lavendou Apricot Iced Tea redolent with French lavender is a must.

If only for an afternoon, a visit to Lavendou will transport tea lovers to the south of France and the rolling, lavender-lined hills of Provence. From the tiered trays filled with freshly made sandwiches to the show-stopping sweets and intriguing teas, Lavendou strives to offer a service that is *très magnifique*.

Tea

Though locals are apt to define “Texas tea” a bit differently than as a warming beverage brewed by the pot or cup, Dallas is nonetheless a haven for tea lovers. And for those who visit, The Cultured Cup, at 8312 Preston Center Plaza Drive, is a wonderful starting point. The sleek, chic tea salon offers an abundance of rare and fragrant teas in the “A Cup Above” collection, which includes such choices as Oolong Angel Tears, a traditional oolong from the Wu Yi Mountains of China, and Jasmine Dragon Pearl, also from China.

Tea buyers will also find more than one hundred varieties of the world-class Mariage Frères teas of France at The Cultured Cup, as well as an array of blacks, whites, greens, blends, and tisanes. The friendly and knowledgeable staff will happily provide flavor characteristics, precise brewing instructions, and drinking recommendations for every tea they sell. The salon also offers more than three dozen varieties of coffees and buttercream chocolates flown in weekly from Belgium, along with divinely rich drinking chocolates imported from England and beyond.

Those seeking Afternoon Tea in Dallas will not be disappointed. Angela’s Bistro 51 at 2701 Guillot Street serves both iced and hot Numi teas, with a heavenly menu that includes such delectable savory tea sandwiches as smoked salmon with dill and capers, parsley and bacon triangles, pimienta cheese with scallions and bacon, and watercress with red and yellow pear tomatoes. Sweets, which also vary with the season, are apt to include chocolate cinnamon brownies, apricot chess tarts, lemon tarts with fresh seasonal berries, and traditional Scottish shortbread.

Maudee’s Café and Tea Room at 4333 Lovers Lane offers “English charm in the heart of the Park Cities.” It is locally renowned for its full three-course Afternoon Tea, which includes freshly baked fruit scones, popovers, muffins, pastries, and seasonal savories. A lighter cream tea with scones and tea breads only is also available.

Mary Ellen’s Tea Room at 138 Spring Creek Village offers both a full and a “mini” tea, as well as special plates for children. The more formal service at The Adolphus Hotel is a longtime tea-lovers’ landmark in Dallas not to be missed. Reservations with a 24-hour notice are required for most tea services, so be certain to call ahead.