



**ARIZONA
BILTMORE™**

A WALDORF ASTORIA RESORT

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Arizona Biltmore Celebrates 82nd Year of Pouring Traditional Afternoon Tea With a Trendy 2011 Menu

PHOENIX, Ariz., (DATE), 2011 - The more tradition stays the same at the Arizona Biltmore, the more it changes. Afternoon Tea has been a cherished tradition at the resort since its opening in 1929, and the Biltmore's 82nd season of the 200-year-old English pastime will start in November. The diverse menu, however, will celebrate foods and trends of today.

"Afternoon Tea has been a gracious tradition at the Arizona Biltmore from the beginning, that today's guests still enjoy because we make it current with the latest sandwiches, desserts and teas," said General Manager Andrew Stegen.

Overseeing the Afternoon Tea experience is Tea Sommelier Kevin Doyle. Bringing extensive knowledge in teas and tea service, Doyle welcomes each guest personally, graciously explains the menu – including the flavors and characteristics of the different teas – and ensures every guest thoroughly enjoys the Afternoon Tea experience.

Highlights of the menu include:

- Smoked Salmon with Cream Fraiche & Cucumber, served open-face on pumpernickel
- Egg Salad with Sea Salt Tomatoes & Bibb Lettuce, served open-face on egg brioche
- Lobster Dill Salad in Profiterole
- House Roast Turkey with Arizona Orange Marmalade, on cranberry bread
- Smoked Chicken Fig, Goat Cheese, on pecan raisin bread
- Prosciutto Melon Lollipops

Among the vegetarian options:

- Tomato Confit & Broccoli with Walnut Pesto, Hose-Pulled Mozzarella & Caramelized Onion Focaccia
- Minted Cucumber with Fossil Creek Goat Cheese, on onion bread
- Wild Mushroom Gorgonzola "Pop"overs
- Heirloom Tomato & Caprese with Fresh Basil, served open face

- Apple Grape and Almond Profiteroles
- Sweet Potato with White Currants & Fig Spread, on walnut bread

Afternoon Tea will be served Thursday through Sunday from November 4, 2011 through Mother's Day, May 13, 2012, with two seating times available at 12:00 pm and 2:00 pm.

Each month will feature a different freshly baked scone and dessert menu, including themed seasonal menus in December for the holidays, February for Valentine's Day, and May for Mother's Day. The December holiday dessert menu, for example, will offer a White Chocolate Peppermint Scone and such sweet treats as Egg Nog Spiced Pound Cake and Gingerbread Mousse Swan.

Guest may select from the following array of black, green and white teas and infusions:

- Black: Bombay Chai, Pomegranate Blackberry, Hazelnut Truffle
- Green: Green Mango Peach, Cucumber Mint
- White: Ginger and Pear, White Ambrosia,
- Herbal Infusions: African Solstice, Flora
- Biltmore Blends: Sage, Blueberry Green Tea

Afternoon Tea is \$36 per person, or \$46 with a cocktail; children under 12 are \$26. Tax and gratuity are additional. For a gluten-free menu, 24-hour advance notice is required. Reservations are strongly recommended; seating is limited. For reservations, please call **602-381-7632**.

The Arizona Biltmore has been an Arizona landmark since opening in 1929, when it was crowned the "Jewel of the Desert." The legendary Grand Dame remains one of the most recognized resorts in the world for its distinctive Frank Lloyd Wright architectural style, luxurious facilities, and storied history as a playground of the rich and famous. Nestled on 39 acres at the foot of the Phoenix Mountain Preserve, the legendary resort offers: 740 guest accommodations; full-service Spa, Salon and Fitness Center; two 18-hole golf courses; six restaurants and lounges including Frank & Albert's serving Arizona comfort food; and eight swimming pools including the Paradise Pool for the ultimate in poolside fun. The Arizona Biltmore is a Waldorf Astoria Resort®.

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