





Monsieur Christian Dior © Association Willy Maywald/ADAGP, Paris, 2024

THE LOWELL IN CELEBRATION WITH DIOR

United by the vision of discrete and timeless luxury, The Lowell and Dior have come together to elevate the time-honored tradition of tea with ultimate sophistication and style. Majorelle, with its majestic floral arrangements and light-filled terrace, provides an idyllic, garden-like setting for the Lily of the Valley Tea.

Christian Dior, an avid gardener, found constant inspiration in nature and held great admiration for the lily of the valley, a symbol of the fine weather heralding the arrival of spring and the haute couture season. A magical thinker, Mr. Dior would share the spirit of good luck and prosperity with his clients by sewing a sprig into the hem of each of his dresses. As a tribute to this fascination, the Muguet collection—dreamed up by Cordelia de Castellane—has been enriched with new items dedicated to the art of tableware.

We hope you enjoy this special collaboration at Majorelle!

LILY OF THE VALLEY TEA

DAMMANN FRÈRES

Loose Leaf Teas and Herbal Infusions

SWEETNESS

Petits Fours, Assorted Fruit Tarts, and French Pastries

SEASONAL ENGLISH TEA SANDWICHES*

Cucumber and Dill | Chicken Curry | Lobster Roll

Deviled Egg Salad | Scottish Smoked Salmon

TRADITIONAL SCONES

Served with Marmalade and Devonshire Cream

\$125 per person

With a glass of Champagne Brut \$155

With a glass of Champagne Rosé \$160

SELECTION OF AFTERNOON SIGNATURE CAKES AND COOKIES

The Happiness Pink Cake

Dior Bar Jacket and Lily of the Valley Cookies

Paris-Brest

Madeleines

SEASONALLY AVAILABLE—PLEASE INQUIRE FOR PRICING

EXECUTIVE PASTRY CHEF

Matthew Lambie

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MAJORELLE GARDEN TEA

Choice of Fresh Moroccan Mint Leaves or Dammann Frères Tea Selection

SWEETNESS

Petits Fours, Assorted Fruit Tarts, and French Pastries

SEASONAL ENGLISH TEA SANDWICHES*

Cucumber and Dill | Chicken Curry | Lobster Roll
Deviled Egg Salad | Scottish Smoked Salmon

TRIO OF MOROCCAN DIPS WITH PITA

Eggplant Hummus, Moroccan Salad, Feta and Red Bell Pepper Purée

TRADITIONAL SCONES

Served with Marmalade and Devonshire Cream

\$150 per person

IMPERIAL TEA

CHAMPAGNE

One glass of Delamotte Champagne Brut, NV

CAVIAR

1 oz N25 Ossetra Caviar, Toast Points,
Blinis, Assorted Garnishes

DAMMANN FRÈRES

Loose Leaf Teas and Herbal Infusions

SWEETNESS

Petits Fours, Assorted Fruit Tarts, and French Pastries

SEASONAL ENGLISH TEA SANDWICHES*

Cucumber and Dill | Chicken Curry | Lobster Roll
Deviled Egg Salad | Scottish Smoked Salmon

TRADITIONAL SCONES

Served with Marmalade and Devonshire Cream

\$350 per person

Local sales tax and gratuity are additional.

SELECTION OF TEAS

—TEA SOMMELIER RECOMMENDATION—

JARDIN BLEU

Well balanced with a delicious fragrance, this blend of black teas from Ceylon and China delivers a velvety liqueur of garden fruit flavors combined with mouthwatering rhubarb, strawberry, and wild strawberry

BLACK TEAS

ANICHAI

A Chai black tea perfectly blended with cardamom, ground ginger and cloves, red berries, and assorted Indian spices

DARJEELING T.G.F.O.P

Classic black tea with a light body

EARL GREY

Blend of China Teas with Fine Bergamot from Calabria

ENGLISH BREAKFAST

Blend of Ceylon, Darjeeling, and Assam teas with a drop of milk, it is the perfect cup for early risers

FOUR FRUITS ROUGES

Blend of smoked black teas from Ceylon and China with cherry, strawberry, raspberry, and red currant

LAPSANG SOUCHONG

This smoky flavor has become a classic, a great accompaniment to savory dishes

VANILLE

Blend of Ceylon and China teas with vanilla cuts and flower petals

GREEN TEAS

L'ORIENTAL

Blended with passion fruit, bush peach, and wild strawberry flavors,
and embellished with fruit pieces and flower petals

MANDARIN JASMINE

A green and strongly perfumed tea enriched with jasmine flowers

NUIT A VERSAILLES

Sencha with Bergamot essential oil, kiwi, yellow peach,
orange blossom, and violet blossom

HERBAL & FRUIT INFUSIONS

CHAMOMILE FLOWERS

A tranquil and calming herbal infusion of sweet and fragrant golden
chamomile blossoms, this tea is mild and sweet with a soft aroma

MENTHE POIVRÉE

Peppermint is harvested during summer before it flowers
and is known for its strong menthol aroma

ROOIBOS CITRUS

Blended with lemon, clementine and blood orange essential oils,
kola flavor, embellished with orange peels and sunflowers



CHILDREN'S TEA

DAMMANN FRERES TEA OR PINK LEMONADE

SWEETNESS

Crème Caramel | Vanilla Cupcake Poinsettia
Gingerbread Man Cookie | Snowman Choux
Marjolaine Cake | Peppermint Meringue

SEASONAL ENGLISH TEA SANDWICHES

Organic Turkey & Cream Cheese | Grilled Cheese & Tomato
Strawberry & Almond (PBJ) | Chocolate Roll

A TRADITIONAL SCONE

Served with Marmalade and Devonshire Cream

\$75 per person

Local sales tax and gratuity are additional.

LUNCH AT MAJORELLE

SALAD

- Salade Majorelle 36
- Warm Goat Cheese, Bibb Lettuce, Fresh Herbs 35
- Endives Salad with Blue Cheese, Pears and Walnuts 39
- Add Chicken or Salmon** 16

VEGETABLE

- Mezze Platter 44
- Burrata, Radicchio, Fennel and Blood Orange 38
- Risotto du Jour 45

SEAFOOD*

- Crab Cakes 38
- Scottish Smoked Salmon Royal 49
- Roasted Salmon with Lentils 45
- Pan Seared Halibut with Parsnip 55

POULTRY & MEAT*

- Chicken Curry, Mango Chutney 45
- Jacques' Burger 38
- Hanger Steak, Peppercorn, and Hand Cut Fries 55

SWEETS

- Mixed Berries 33
- Dark Chocolate Mousse 33
- Granité of the Season 25
- Trio of Ice Cream 27
- Hazelnut Financiers 15

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CHAMPAGNE & WINES

BY THE GLASS

SPARKLING AND CHAMPAGNE

- L. Albrecht, Crémant d'Alsace, Brut, Rosé NV 19
French Bloom Le Rosé 0% Alcohol 25
Delamotte Brut, Le Mesnil-sur-Oger NV 37
Vranken, Demoiselle, Brut Rosé, Reims NV 37

ROSÉ

- La Chapelle Gordonne, Côtes de Provence 23
Whispering Angel, Côtes de Provence 23
Domaine d'Ott, Château de Selle, Côtes de Provence 33

WHITE

- Elena Walch, Pinot Grigio, Alto Adige, Italy 19
William Fèvre, Chablis 27
Domaine Alphonse Mellot, Sancerre "La Moussière" 29
Domaine Aline Beaune, Montagny 27

RED

- Fanny Sabre, Bourgogne Rouge 29
Chappellet Mountain Cuvée, Cabernet, Napa Valley 26
Château Saint-Georges, Saint-Emilion 35

COCKTAIL

LILY OF THE VALLEY 26

Vodka, Pineapple Juice, Saint-Germain, Cucumber, and Lemon

MOCKTAILS

PECHE PURÉE 18

Peach Purée, Ginger Beer, Lemon

FAUX-JITO 18

Elderflower, Mint, Lime

Local sales tax and gratuity are additional.

The Lowell

NEW YORK

Thank you for attending the
LILY OF THE VALLEY AFTERNOON TEA

featuring

DIOR

MAISON

We invite you to share your experience on Instagram:

@thelowellhotel | @majorelleny | @diormaison

#lilyofthevalleyafternoontea