

A vintage illustration of an outdoor cafe scene. The setting is a lush, tropical environment with numerous tall palm trees and a green lawn. In the foreground, several people are seated at round tables with white tablecloths. The people are dressed in early 20th-century attire, including long coats, hats, and dresses. Some are engaged in conversation, while others appear to be eating or drinking. The overall atmosphere is one of a sophisticated, leisurely outdoor gathering. The text 'Café des Beaux-Arts' is overlaid in a cursive font in the upper center of the image.

*Café
des
Beaux-Arts*

Café des Beaux-Arts

Menu

*Lunch is served with our distinctive
Whitehall Special Blend tea & berried lemonade*

*The Caesar Augustus:
Caesar salad with shaved parmigiano-reggiano
cheese, served in a phyllo pastry*

*Cucumber Sandwich:
Sliced European cucumber, fresh chives,
& herbed cream cheese*

*Whipped smoked salmon served with fresh dill
Organic chicken salad with tarragon*

**Carved fresh turkey breast pinwheel with
chestnut stuffing & cranberry relish*

Curried egg salad served on mini Naan bread

*Homemade seasonal bread:
Apple & raisin bread*



*Mini Pumpkin Pie
with cinnamon whipped cream
Cappuccino mousse in dark chocolate cup*

**Poinciana Cupcakes*

*Traditional cranberry scones served with
whipped heavy cream & strawberry preserves*

**Contains nuts*

*Whitehall Special Blend tea is available
in the Museum Store*



This early photograph of visitors to the Hotel Royal Poinciana taking tea in the Coconut Grove was taken by Emerson W. Hazard in 1905. The Grove was so popular that this and many other photographs of it were distributed as scenic postcards.

Palm Beach Poinciana Cake (Dainty, Delectable, Delicious)

*1 pound sugar
1 pound flour (3 1/4 cups)
1 pound butter
juice and rind of 1 lemon
9 eggs, separated
2 cups chopped blanched almonds
1/2 pound citron, chopped fine
1/2 pound raisins, chopped fine*

Cream butter and sugar and add to well-beaten yolks of eggs. Then add alternately the flour and the whites beaten stiff; dredge the fruits and nuts with flour and add to the batter. Bake in layer tins in a slow oven (300 degrees F) from 40 to 50 minutes.

Recipe from:

*The Southern Cookbook of Fine Old Recipes, 1935
(Cookbook available in the Museum Store)*

Cafe Hours & Pricing

11:30 a.m. to 2:30 p.m. Tuesday through Saturday

12:00 p.m. to 3:00 p.m. on Sunday

\$22 per person

Includes tax and gratuity

Call (561) 655-2833

FLAGLER MUSEUM

— PALM BEACH, FLORIDA —