

Café des Beaux-Arts

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Tea 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 Waldorf chicken salad Tuna salad pinwheel with romaine Curried egg salad served on mini Naan bread with mango chutney Roast beef on toasted garlic crostini with horseradish sauce

Coconut custard pie

Dark chocolate brownies made with Ghirardelli chocolate Zucchini bread with chocolate chips

Blueberry scones served with whipped heavy cream & strawberry preserves

Whitehall Special Blend tea is available in the Museum Store

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