
HISTORIC HOTELS *of* AMERICA

National Trust *for* Historic Preservation®

The 2023 Top 25 Historic Hotels of America Afternoon Tea Experiences List

Is Announced: Featured Recipes from Historic Hotels of America

February 8, 2023 ---- Washington, DC ---- Historic Hotels of America®, the official program of the National Trust for Historic Preservation for recognizing and celebrating the finest Historic Hotels, is pleased to announce its 2023 Top 25 Historic Hotels of America Afternoon Tea Experiences List. Read more about the afternoon tea experiences selected for this list and other [Top 25 Historic Hotels of America](#) lists.

The following recipes come from the kitchens of six historic hotels featured in [The 2023 Top 25 Historic Hotels of America Afternoon Tea Experiences List](#).

[The Omni Homestead Resort](#) (1766) Hot Springs, Virginia

Recipe: The Omni Homestead Resort's Blueberry Scones

Ingredients

- 2 ½ cups all-purpose flour
- 1 tablespoon baking powder
- ½ teaspoon baking soda
- ½ teaspoon salt
- ½ teaspoon cinnamon
- ½ cup granulated sugar
- ½ cup cold, salted butter, cut into cubs
- 1 cup heavy cream, plus 1 tablespoon for brushing
- 1 egg
- 1 ½ teaspoon vanilla extract
- 1 heaping cup fresh or frozen blueberries (not thawed)

Instructions

1. Line a baking sheet with parchment paper, and set aside.
2. In a large mixing bowl, combine the dry ingredients, flour through sugar. Cut the cubed butter into the flour mixture either with a pastry cutter or your fingers.
3. In a liquid measuring cup or small mixing bowl, combine the heavy cream, vanilla extract and egg. Whisk together. Pour into the flour mixture and stir with a fork until combined. Gently add in the blueberries.
4. Lightly dust your work surface with flour and sprinkle some flour over the dough if needed. Transfer dough to your floured work surface. It will be sticky, add just enough flour to be able to pat it into a 1-inch-tall circle. Cut into 8 wedges. Set each wedge onto the prepared baking sheet.
5. Transfer scones to the fridge, and let chill for 30-60 minutes, or covered overnight. Heat the oven to 400 degrees F while the scones chill. Just before baking, brush the extra heavy cream over each scone, and sprinkle with coarse sprinkling sugar.
6. Bake for 18-22 minutes, or until the scones are golden brown at the edges and on the tops.

Palace Hotel (1875) San Francisco, California

Recipe: Palace Hotel's Buttermilk Scones

Ingredients

- 3 cups All Purpose Flour
- 1/3 cup Sugar
- 1 teaspoon Salt
- 2 1/2 teaspoon Baking Powder
- 1/2 teaspoon Baking Soda
- 3/4 cup Cold Unsalted Butter
- 1 1/4 cup Buttermilk
- 1 beaten egg for egg wash
- Sugar for finish

Instructions

1. Preheat oven to 400 degrees.
2. Mix dry ingredients with the paddle attachment or hand whisk. Cut cold unsalted butter into dime size pieces and add.
3. Add buttermilk and mix until the dough comes together. (Tip: The key to a great scone is not to over-work the dough.)
4. On a floured surface, roll dough out to a one inch thickness. Cut into desired shape (triangles or rounds).
5. Place scones on a parchment lined baking sheet and brush the tops of the scones with the egg wash. Sprinkle tops with sugar.
8. Bake at 400 degrees for 15 minutes.

[The Jefferson Hotel](#) (1895) Richmond, Virginia

Recipe: The Jefferson Hotel's Scones

Ingredients

- 3 cups all-purpose flour
- 1/3 cup sugar
- 2-1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1/2 teaspoon baking soda
- 3/4 cup cold butter
- 1 cup buttermilk
- 1 cup dried fruit or chocolate

Instructions

1. In a bowl, combine the flour, sugar, baking powder, salt and baking soda.
2. Cut in butter until mixture is crumbly.
3. Stir in the buttermilk just until combined.
4. Turn dough out onto a floured surface, knead into a ball, and then roll out to 1/2" thick.
5. Stamp out scones using a circle cutter.
6. Place scones on a parchment-lined baking sheet. Sprinkle with sanding sugar (optional).
7. Bake at 350 degrees for 20-25 minutes, or until golden brown around the edges.

Yield: 1 dozen

[The Pfister Hotel](#) (1893) Milwaukee, Wisconsin

Recipe: The Pfister Hotel's Caprese Tart

Balsamic Caviar Ingredients

- 2 grams Agar Agar
- 175 grams Balsamic Vinegar
- 230 grams Vegetable Oil

Instructions

1. Add vegetable oil to a freezer, friendly container and chill in the freezer for 30 mins.
2. When the oil is almost ready, add the vinegar and agar to a pot. Stir well.
3. Bring to a boil and make sure the agar is dissolved. Remove from heat.
4. Let cool the agar and vinegar for a couple of minutes. Remove oil from freezer.
5. Fill a plastic pipette with the balsamic and agar mixture and slowly drop droplets into the oil.
6. Once all vinegar is used up, drain the oil off through a fine sieve.
7. Keep in a clean container in the fridge for 1-2 weeks before serving.

Whipped Ricotta Ingredients

- 2 cups Whole Milk Ricotta
- 2 Tablespoons Heavy cream
- ¼ teaspoon Salt

Instructions

1. Add all three ingredients together in a food processor and mix until smooth and creamy.
2. Place in an airtight container in the fridge to chill for three days.

Caprese Tart Assembly

Using pre-made or pre-purchased pastry tart shells, pipe the whipped ricotta into each shell. Chop a small cherry tomato into quarters and garnish each tart with a quarter of a tomato. Place a small sprig of basil and a small pinch of balsamic caviar to garnish each tart.

Fairmont Olympic Hotel (1924) Seattle, Washington

Recipe: Fairmont Olympic Hotel's Earl Grey Tea Cookies

Ingredients

- 2 cups all-purpose flour
- 2 tbsp finely ground Earl Grey tea leaves (from about 5 bags)
- ½ tsp salt
- 1 cup (2 sticks) unsalted butter, softened at room temperature
- ½ cup confectioners' sugar
- 1 tbsp finely grated lemon zest

Instructions

1. Whisk flour, tea, and salt in a small bowl; set aside.
2. Put butter, sugar, and zest in the bowl of an electric mixer fitted with the paddle attachment. Mix on medium speed until pale and fluffy, about 3 minutes. Reduce speed to low; gradually mix in flour mixture until just combined.
3. Divide dough in half. Transfer each half to a piece of parchment paper; shape into logs. Roll in parchment to 1 ¼ inches in diameter, pressing a ruler along edge of parchment at each turn to narrow the log and force out air.
4. Freeze until firm, 1 hour.
5. Preheat oven to 350F. Cut logs into ¼-inch-thick slices. Space 1 inch apart on baking sheets lined with parchment.
6. Bake cookies, rotating sheets halfway through, until edges are golden, 13 to 15 minutes. Let cool on sheets on wire racks. Cookies can be stored in airtight containers at room temperature for up to 5 days.

Yield: 2-3 dozen cookies

Williamsburg Inn (1937) Williamsburg, Virginia

Recipe: Williamsburg Inn's Lemon Curd for Lemon Cloud

Ingredients

- 6 whole eggs
- 6 lemons, juiced and ½ zested
- 14 oz sugar
- 1 lb butter

Instructions

1. Combine eggs, the juice of the lemons and the zest of 3 lemons and the sugar.
2. Whisk over double boiler until smooth and thick.
3. Mount in butter in cold chunks until fully incorporated.
4. Chill overnight with plastic wrap placed against the top of the mixture to prevent skin from forming.

Lemon Cloud

The recipe above produces a delightful lemon curd. To make lemon cloud, fold equal parts sweetened whipped cream and the lemon curd together till incorporated.

Yield: 3 cups

About Historic Hotels of America®

Historic Hotels of America® is the official program of the National Trust for Historic Preservation for recognizing, celebrating, and promoting the finest historic hotels in the United States of America. To be nominated and selected for membership in this prestigious program, a hotel must be at least 50 years old; designated by the U.S. Secretary of the Interior as a National Historic Landmark or listed in or eligible for listing in the National Register of Historic Places; and recognized as having historical significance. Of the more than 300 historic hotels inducted into Historic Hotels of America from 44 states, the District of Columbia, and Puerto Rico, all historic hotels faithfully preserve their sense of authenticity, sense of place, and architectural integrity. For more information, please visit HistoricHotels.org/US.

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