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Here's where to have afternoon tea this holiday season

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Afternoon tea at Brindille

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Tea at the Allis at Soho House.



Tea at the Allium

The Allis at Soho House

113-125 N. Green St., 312-521-8000

Tea here is served on the first floor of Soho House or on the more expansive mezzanine area, daily between 2:30 and 5 p.m. Tea comprises two options: At \$40 and \$49 (price reduced after Jan. 1), both include finger sandwiches, a scone, a monthly rotating selection of pastries (like pineapple pecan financier and cranberry macaron) and choice of Rare Tea Cellar teas, with the pricier version adding a glass of rose prosecco.

Allium at the Four Seasons

120 E. Delaware Place, 312-799-4900

Saturdays Allium's seasonal holiday tea offers two options. First, the \$58 service (\$30 for kids) runs from 2:30 to 4 p.m. through November and then switches to daily service from Dec. 9 through New Year's Eve. It includes both sweet (pumpkin spice tea cake; apple caramel petit four cake) and savory offerings (deviled egg with sustainable caviar; lobster BTLA) with Rare Tea Cellar teas. Add bottomless mimosas for \$22 or tea cocktail service for one (\$15) or two (\$28). The kids' menu includes options like Rice Krispy treats, almond butter and jelly sandwiches, and hot chocolate. The Santa-led Storytelling Tea runs Dec. 9-23 and costs \$68 for adults and \$40 for kids; bring a gift for needy kids and get a gift certificate for 50 percent off at Allium.

Atwood

1 W. Washington St., 312-368-1900

For \$38 per person, tea is accompanied by mini crab cakes with cilantro cream, pumpkin soup shooters and dark chocolate pot de creme. For an extra \$10, add a tea-infused cocktail or glass of house bubbly. Reservations are required for tea service, which happens 1:30 to 3:30 p.m. daily between Nov. 20 and Dec 30.

Brindille

534 N. Clark St., 312-595-1616

Tea at Brindille is a lavish affair, hosted on select dates and usually tied to a theme like fashion (a recent one featured clothing designer Maria Pinto) or architecture (Chicago Riverwalk lead designer Carol Ross Barney on Nov. 30). Additionally, festive holiday teas will be held on the first three Fridays and Saturdays in December. The \$65 tea set inside the James Beard Award-winning designed restaurant features Rare Tea Cellar teas with an elegant spread including soup, crumpets, scones, seasonal tea sandwiches, pastries, chocolates and other confections by celebrated chef Carrie Nahabedian and pastry chef Craig Harzewski.

Commons Club at Virgin Hotels Chicago

203 N. Wabash Ave., 312-940-4747

The Virgin's Commons Club offers its eclectic Upside Down Tea, featuring spiked or traditional Rare Tea Cellars teapots served alongside such treats as apple cider macarons, Earl Grey tea cake with pomegranate gelee and a shrimp corn dog with remoulade. Tea runs 1 to 4 p.m. Saturdays and Sundays and costs between \$35 and \$80.

Drawing Room at the Chicago Athletic Association Hotel

12 S. Michigan Ave., 312-792-3535

Settle into one of the couches near a fireplace in the hotel's lobby for a classic tea service every Sunday with seatings on the hour from noon until 3 p.m. The \$50 tea includes a sparkling cocktail, Rare Tea Cellars tea and a mix of bites like strawberry pistachio tarts, avocado toast and banana bread. Book between two and six people through Tock.

Filini

221 N. Columbus Drive, 312-477-0234

Inside the Radisson Blu in Lakeshore East, the Italian-focused Filini offers a "modern" tea service between 2 and 4 p.m. Fridays through Sundays. For \$30, get sandwiches, scones, macarons and candies and then choose a pot of steeped green, herbal, black, oolong or vintage pu-erh teas for an additional fee. Other choices: A rich vintage barrel-aged hot chocolate (\$12) or tea cocktails, including a couple infused tableside.

JW Marriott Lobby Lounge

151 W. Adams St., 312-660-8200

Inspired by the Joffrey Ballet's "Nutcracker," the lobby at JW Marriott hosts a "Nutcracker"-themed afternoon tea daily from Dec. 1-30. The \$45 event includes a selection of Dammann teas served with items including chicken and morel pot pie, five spice duck steam buns with black plum and pickled butternut squash, and eggnog cream snowflakes. Reserve through Open Table or by phone.

Lockwood

17 E. Monroe St., 312-917-3404

You're hard pressed to find a more historic setting for tea than the Palmer House. Set at Lockwood just off the iconic 145-year-old lobby featuring Grecian frescoes and 24-karat gold chandeliers, tea takes place between 2 and 4 p.m. The \$45 tea (add \$10 for a glass of Champagne) features Harney & Sons teas with a sandwiches, scones and sweets. Reservations are required and must be made 24 hours in advance.

Palm Court at the Drake Hotel

140 E. Walton St., 312-787-2200

High tea at Palm Court is one of Chicago's more elegant affairs. Sip tea while listening to a live harpist as you relax beside the room's central marble fountain where people—including Queen Elizabeth—have taken tea for nearly a century. Choose from 17 teas from Palais de Thes, served in individual pots. The table shares a three-tiered tea tray including finger sandwiches, housemade breads, petits fours, scones and more. Bring along your well-behaved children for their own \$20 Prince & Princess Afternoon Tea. Call ahead to reserve your \$45 1.5-hour tea service between 1 and 5 p.m. (Note: Harpist plays Wednesday through Sunday.)

Pavilion at the Langham

330 N. Wabash Ave., 312-923-7710

Take in stunning views of the city from the hotel's second-floor windows for the refined Wonderland Tea with Wedgewood, running through Jan. 13 (1 to 5 p.m. Monday to Wednesday; 11 a.m. to 5 p.m. Thursday to Sunday). For \$78, which includes a glass of bubbly and a parting gift, nosh on braised lamb rilette with medjool date jam sandwiches, butternut squash tartlet, rum raisin scones and sticky toffee pudding. Pavilion features exclusive tea blends, including its signature Langham and its holiday Nutcracker. The \$150 Langham Signature Tea adds caviar, blinis and a glass of Perrier-Jouet Champagne.

Peninsula Hotel's The Lobby

108 E. Superior St., 312-573-6695

Launching the day after Thanksgiving and running through New Year's Eve, this celebratory tea revolves around the lobby's festive 20-foot Christmas tree, where musicians add a soundtrack. Adults (\$75 including a glass of prosecco) and kids (\$35) partake in tea service that includes housemade scones, finger sandwiches and pastries. Each tea sale includes a \$5 donation to Make a Wish Illinois. Fridays will feature retailers modeling fashion. Schedule your tea around a trip to the hotel's 2,100-square-foot ice rink on the terrace.

Petit Margeaux

11 E. Walton St., 312-625-1324

Not a traditional tea, Petit Margeaux's Holiday Milk & Cookies features six cookies and two beverages, including milk, hot chocolate or eggnog (\$28; add \$5 to make it boozy) in sight of a decked out 20-foot Christmas tree.

Russian Tea Time

77 E. Adams St., 312-360-0000

This longtime Loop standby, with brass chandeliers and wide red booths, offers tea daily (2:30 to 4:30 p.m.) For \$29.95, you'll get immersed in true Russian tea. Choose from more than two dozen teas, including its proprietary house brand, before indulging in salmon, cream cheese and dill tea bites; potato piroshky; Pozharski croquettes; and mini-sweets like rugalah and apricot plum strudel. Toast the holidays with a flight of vodka shots (\$13) and say "Na Zdorovie!"

Torali Italian-Steak

160 E. Pearson St., 312-573-5160

Torali, the Ritz-Carlton's new Italian steakhouse, hosts its holiday afternoon tea with three seatings (at noon, 2 and 4 p.m.) Friday through Sunday until Jan. 7. For \$65 (\$35 for kids), find a mix of aromatic tea blends with finger sandwiches including house-smoked salmon, curried chicken salad and shaved roast beef and mini-desserts like apple mousse cake and maple egg custard. Add boozy tea cocktails (\$16 each) like Earl Grey-infused gin mixed with creme de violette and cranberry topped with rose, or honey bourbon blended with hot chai tea.