

# *Summer Tea at The Ashton Hotel*

Chilled Flute of Champagne

## **FIRST COURSE**

Watermelon Gazpacho

## **SECOND COURSE**

Summer Squash & Lemony Shrimp Couscous Salad  
English Cucumber & Strawberry, White  
Herbed Egg Salad, Arugula, Garden Radish, Pumpnickel  
Heirloom Tomato & Smoked Bacon Aioli, Cracked Wheat

Duo Delicacies

San Marzano, Asparagus & Gruyere Tart  
Chesapeake Blue Crab & Sweet Pepper Bouchee

## **THIRD COURSE**

Cherry and Ginger Scones  
Devonshire Cream, Lemon Curd, Seville Marmalade

## **FOURTH COURSE**

Mango Cheesecake Graham Crust, Chocolate Ganache Shortbreads,  
White Chocolate Strawberries

## **SELECTION OF TEAS**

Orange Blossom Oolong  
Cherry Sencha  
White Pomegranate  
Vanilla Rose

Ginger Peach Oolong  
Sweet Texas Dreams  
Earl Grey  
Coconut Assam

\$50 per person includes Valet Parking.  
24% automatic gratuity will be added for all parties.

Enrique Estrada, Chef