



Fall Tea at The Ashton Hotel

Complimentary Flute of Champagne

FIRST COURSE

Butternut Squash Bisque, Crème Fraiche

SECOND COURSE

Southwestern Vegetable Tamale, Tomatillo Dipping Sauce

Sweet Apple, Walnut & Smoked Chicken Salad, Cracked Wheat

Garden Asparagus & Prosciutto with Lemon Cream Cheese, Pumpnickel

Grilled Egg Plant & Spaghetti Squash with Fire Roasted San Marzano's, Goat Cheese, White

Aged Prime Rib of Beef & Common Horseradish, Yorkshire Pudding

Globe Artichoke & Cranberry Brie en crouete

THIRD COURSE

Cinnamon Nutmeg Scones

Clotted Cream, Lemon Curd and Apple Butter

FOURTH COURSE

Pumpkin Spice Tart

Salted Caramel Macarons

Bananas Foster Shooter

SELECTION OF TEAS

Orange Blossom Oolong

Cherry Sencha

White Pomegranate

Vanilla Rose

Violet Femme

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