



Holiday Tea at The Ashton Hotel

Festive Champagne Flute

FIRST COURSE

Roasted Chestnut Soup, Sweet Potato Ribbons

SECOND COURSE

Caprese Skewers, San Marzano's, Buffalo Mozzarella, Basil Drizzle
Roasted Breast of Turkey, Cranberry Cream & Pistachio with Baby Bibb, Cracked Wheat
Smoked Salmon Mousse, English Cucumber & Dill Mascarpone, White
Holiday Peppered NY Strip & Gruyere Roulade
Baked Brie & Lobster Bouchee
Baby Spinach, Fire Roasted Ancho & Shiitake Bread Pudding

THIRD COURSE

Marasca Cherry, Cinnamon & Nutmeg Scones
Devonshire Cream, Lemon Curd, Strawberry Jam

FOURTH COURSE

Eggnog Panna Cotta & Bourbon Caramel Coulis
Chocolate Ganache Shortbreads, White Chocolate Silver Santa's

HOLIDAY SELECTION OF TEAS

Cherry Sencha	Plumberry Black	Sweet Texas Dreams
White Pomegranate	Vanilla Rose	Coconut Assam
Orange Blossom Oolong	Earl Grey	Turkish Spice Mint

\$52 per person includes Valet Parking
24% Automatic Gratuity will be added for all parties
Nov. 29, 30, Dec. 1; Dec. 5, 6, 7, 8; Dec. 12, 13, 14, 15;
Dec. 19, 20, 21, 22; Dec. 26, 27, 28, 29

Happy Holidays
Enrique Estrada, Chef