



# *Winter Tea at The Ashton Hotel*

Festive Champagne Flute

## **FIRST COURSE**

Butternut Bisque, Velvety Crème Fraiche

## **SECOND COURSE**

Caramelized Onion & Brie Stuffed Crispy Baby Potatoes

Winter Tea Sandwiches

Virginia Honey Ham, Baby Swiss & Honeycrisp Apple, White

Smoked Chicken, Mandarin Cream, Cracked Wheat

Roasted Winter Vegetables, Whipped Boursin, Pumpernickel

Grilled Shrimp & Lemon Cream Bouchee

Baby Spinach, Artichoke & Fire Roasted Pepper, Flatbread

## **THIRD COURSE**

Minneola Scones

Devonshire Cream, Lemon Curd, Strawberry Preserves

## **FOURTH COURSE**

Red Bartlett & Almond Fruit Tart

Raspberry Shortbreads & Chocolate Dipped Strawberries

## **WINTER SELECTION OF TEAS**

Cherry Sencha	Apple Cider	Sweet Texas Dreams
White Pomegranate	Vanilla Rose	Coconut Assam
Orange Blossom Oolong	Earl Grey	Violet Femme

\$50 per person includes Valet Parking,  
24% Automatic Gratuity will be added for all parties

Enrique Estrada, Chef