



TRADITIONAL - LA GRAN TERRAZA

Holiday Tea

SATURDAY, DECEMBER 7, 2024

SEATINGS: 11AM OR 11:30AM

\$59 Adults, \$25 Kids (12 and Under)

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ASSORTED FINE TEAS

FIRST COURSE

Cheese and Charcuterie Board
with Jams and Crackers

Smoked Salmon Mousse Vol-au-vent

Potato and Mushroom Tart **vgt**

SECOND COURSE

Smoked Applewood Ham with Slow Roasted Tomato
on Whole Grain Bread

Crab Salad, Cucumber, Dill, with Everything Cream Cheese
on Sourdough Bread

Prosciutto with Luxardo Cherries on Rosemary Crostini

Waldorf Salad on Rye Bread

Confit Aubergine with Tomato Marmalade on Olive Bread **vgt**

THIRD COURSE

Cranberry Orange Scone, Lemon Curd, Devonshire Cream
and Raspberry Jam

Vanilla Bean Scones

White Chocolate Raspberry Macarons **vgt · gf**

Florentine Cookies **vgt · gf · contains nuts**

Lemon Madeleines **vgt**

Fruit Tarts **vgt**

v · vegan | vgt · vegetarian | gf · gluten-free



TRADITIONAL - LA GRAN TERRAZA

Holiday Tea

SATURDAY, DECEMBER 14, 2024

SEATINGS: 11AM OR 11:30AM

\$59 Adults, \$25 Kids (12 and Under)

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ASSORTED FINE TEAS

FIRST COURSE

Cheese and Charcuterie Board
with Jams and Crackers

Smoked Salmon Mousse Vol-au-vent

Potato and Mushroom Tart **vgt**

SECOND COURSE

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on Whole Grain Bread

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