

Upon Arrival

Sparkling Water with Fresh Berry Garnish

First Course

American Caviar with Blinis, Chopped Egg Whites, Chopped Egg Yolk, Red Onion & Crème Fraiche

Second Course

Miniature Tomato Consommé with Garlic Basil Crouton

Third Course

Tarragon Turkey Salad with Pecans & Cranberries on Wheat Shrimp Salad Remoulade on Cucumber with Fresh Dill Roasted Vegetables with Whipped Boursin on Pumpernickel Egg Salad with Apple and Bacon on Multi Grain Wheat Smoked Salmon Croque Monsieur on Marble Rye

Fourth Course

Freshly Baked Scones with Preserves, Honey & Devonshire Cream

Fifth Course

Miniature Crème Brule, Ginger Bites with Cream Cheese Frosting, Miniature Fruit Parfaits & Chocolate Truffles

Selection of Teas

\$32 per Lerson

Price Does Not Include 8.75% NYS Sales Tax or Gratuity 24-Hour Advance Reservations Required

