

# *The Palm Court*

## *The Afternoon Tea Vegan Holiday Menu*

### SANDWICHES AND SAVORIES

Sundried Tomato & Herb Oil on Pretzel Bread

Cucumber & Baba Ganoush on Rye Bread

Peanut Butter & Jelly on Whole Wheat Bread

Asparagus & Romesco on Whole Wheat Bread

Avocado & Herb Oil on Pumperknickle Bread



### SCONES

Freshly Baked, Warm Vegan Scones

Apple Compote and Preserves



### VEGAN PASTRIES AND SWEETS

Caramalized Banana, Toasted Coconut

Selection of Dried Fruits

Seasonal Fruit Tart

Chocolate Fudge

Chocolate Cake

Peanut Butter Cookie

Seasonal Pate de Fruits

95 PER PERSON

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### WITH A GLASS OF CHAMPAGNE

NV, Veuve Clicquot Brut, *Reims*

OR

NV, Moët & Chandon Brut Rosé Impérial, *Épernay*

120 PER PERSON

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