

HEARTS & HOMES

HISTORIC TEA MENUS

- First course: Seasonal Vegetables, Milton Creamery Quark Cheese, Chow Chow, Carrot Marmalade, Crackers, and Date Cornmeal Muffins. The chow chow, carrot marmalade, and date cornmeal muffin recipes are from the Hearts and Homes columns.
- Most, if not all, of the fruits and vegetables served are grown at the Wallace Farm near Orient, IA. As much as possible, other ingredients are locally sourced from other Iowa farms and small food businesses.
- Menu items with * are made using recipes from the Hearts & Homes column.

February 18

Beef and Vegetable Stew
Dark Chocolate Torte with Red Wine Apples

March 25

Seasonal Quiche + Vegetable Side
Apple Crisp with Whipped Cream

April 22

African Peanut Vegetable Soup
Sour Cream Fudge Cake*

May 20

Curry Chicken Salad over Greens
May Cake with Lemon Glaze*

June 17

Braised Beef Sliders + Sesame Slaw
Cranberry Coffee Cake*

July 15

BLT Quiche
Chocolate Raspberry Tart

August 5

Creamy Dill Chicken Salad over Greens
Ice Cream + Mother's Sugar Cookies*

September 9

Vegetable Minestrone
Apple Crisp

October 7

Winter Squash and Goat Cheese Sliders
Molasses Pecan Tart*

November 4

Seasonal Quiche
Pear and Butternut Squash Bread Pudding

December 2

Chicken and Vegetable Ragù over Farro
Eggnog Cheesecake

Please note:

Menus may change without notice due to the availability of ingredients or dietary needs. Please notify the Wallace House of any dietary restrictions before the tea: 515.243.7063.