

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 column.
- 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 marked with * are made using recipes from the Hearts & Homes column.

February 17

Beef & Vegetable Stew
Chocolate Cake with Great Filling*

March 31

Seasonal Quiche + Vegetable Side
Apple Crisp with Whipped Cream

April 14

Butternut Squash Sliders with Herb Quark Cheese
Sour Cream Fudge Cake*

May 12

Curry Chicken Salad + Greens
May Cake with Lemon Glaze*

June 16

Egg Salad Tartine
Lemon Cheesecake with Raspberries

July 14

BLT Quiche
Dark Chocolate Torte with Apples

August 18

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

September 8

Roasted Beef & Goat Cheese Tartine
Apple Crisp

October 13

Ham & Swiss Croissant
Cranberry Coffee Cake*

November 10

Seasonal Quiche
Pear & Butternut Squash Bread Pudding

December 8

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.