



Easter Menu

Farmer's Market Salad Bar

Fresh Spring Chop Salad, Radish, Pickled Onion, Egg, Cucumber, Tomato, Cherry Balsamic & Ranch Dressings
Fresh Fruit & Berry Display
Brie en Croute with Apple Raspberry Compote
House-Baked Ciabatta Rolls, Whipped Honey Butter

Chef's Station

Chef-Made Omelets*, All Your Favorite and Fresh Ingredients
Belgian Waffles, Apple Compote, Local Maple Syrup & Whipped Cream

Breakfast

Eggs Benedict*, Poached Eggs, Canadian Bacon & Chive Hollandaise
Crystal Mountain Breakfast Potatoes, Peppers & Onions
Scrambled Eggs
Peppered Bacon & Zesty Sage Sausage

Holiday Specialties

Atlantic Salmon, Gremolata Crusted, Citrus Beurre Blanc
Grilled Chicken, Mushroom Boursin Cream
Smoked Gouda au Gratin Potatoes
Green Beans & Carrot Medley

Carving Station

Ebel's Ham, Brown Sugar Glaze, Braising Jus
Herb-Crusted Top Round, Au Jus, Horseradish Sauce

From the Sea

Chilled Peel & Eat Gulf Shrimp, Spicy Horseradish Cocktail Sauce
Gulf Coast Oysters on the Half Shell*, Mignonette

Sweets Station

Lemon & Chocolate Mousse Shooters, Homemade Berry Phyllo Tarts, Assorted Mini Cheesecakes,
Homemade Carrot Cupcakes, Chocolate Raspberry Bread Pudding with Grand Marnier Anglaise

Adults \$46.95 • Kids 7-12 \$19.95 • Kids 6 & under \$12.95

Price includes coffee or tea.

Serving from 9am to 5pm in the Wild Tomato

Reservations required, 888.581.9891

*Please notify us of any food allergies. Food items are cooked to order or served raw.
Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.
Prices do not include tax and gratuity.