



# *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 Strawberry Apricot 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*

Breakfast Quiche  
Crystal Mountain Breakfast Potatoes, Peppers & Onions  
Scrambled Eggs  
Peppered Bacon & Zesty Sage Sausage

## *Holiday Specialties*

Pecan-Crusted Salmon, Bourbon Honey Beurre Blanc  
Chicken Caprese, Fresh Mozzarella, Tomato Medley & Basil Relish, Balsamic Reduction  
Smoked Gouda au Gratin Potatoes  
Green Beans & Carrot Medley

## *Carving Station*

Ebel's Ham, Pineapple 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 Lavender & Dark Chocolate Mousse Shooters, Homemade Berry Phyllo Tarts,  
Assorted Mini Cheesecakes, Homemade Carrot Cupcakes, Blueberry Peach Crisp

Adults \$49.95 • Kids 7-12 \$21.95 • Kids 6 & under \$14.95  
Price includes coffee or tea.

Serving from 10am 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.