



Mother's Day Menu

Farmer's Market Salad Bar

Fresh Spring Harvest Salad, Golden Beet, Goat Cheese, Cucumber, Medley Tomato, Sunflower Seeds,
Lemon Tarragon Vinaigrette & Ranch
Seasonal Fruit & Berry Display
Brie en Croute with Blackberry Pecan 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

Quiche, Spring Onion, Asparagus, Roasted Tomato, Feta Cheese
Crystal Mountain Breakfast Potatoes, Peppers & Onions
Scrambled Eggs
Peppered Bacon & Zesty Sage Sausage

Holiday Specialties

Herb-Roasted Trout, Lemon Beurre Blanc
Chicken Scallopini, Wild Mushroom Marsala
Smoked Gouda au Gratin Potato
Roasted Asparagus & Peppers

Carving Station

Herb-Crusted Top Round of Beef, Au Jus, Horseradish Cream
Apple & Sage Stuffed Pork Loin, Pork Jus

From the Sea

Chilled Peel & Eat Gulf Shrimp, Spicy Horseradish Cocktail Sauce
House Smoked Salmon Spread, Pickled Escabeche, Flatbread Crackers

Sweets Station

Strawberry Shortcake & Key Lime Mousse Shooters, Assorted Mini Cheesecakes,
Variety of Homemade Cupcakes, Macaroon Assortment, Chocolate Bread Pudding with Grand Marnier Anglaise

Adults \$49.95 • 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.