



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 Fig 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

Traditional Eggs Benedict*
Crystal Mountain Breakfast Potatoes, Peppers & Onions
Scrambled Eggs
Peppered Bacon & Zesty Sausage

Holiday Specialties

Horseradish-Crusted Cod, Lemon Beurre Blanc
Chicken Scarpariello, Sweet Peppers, Smoked Sausage, Chicken Jus
Wild Rice Pilaf
Roasted Asparagus & Baby Carrots

Carving Station

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

From the Sea

Chilled Peel & Eat Shrimp, Spicy Horseradish Cocktail Sauce
Cajun Whitefish & Shrimp Spread, Pickled Escabeche, Flatbread Crackers

Sweets Station

Homemade Berry Phyllo Tarts, Assorted Mini Cheesecakes, Homemade Carrot Cupcakes,
Lemon Lush Dessert Shooters, Strawberry Rhubarb Crisp

Adults \$48.95 • 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.