



# *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.