

Mother's Day Brunch

Mountain Creek Inn - The Plant Room Restaurant

May 11, 2014

11:30 a.m. to 3 p.m.

Reservations are required, call 706-663-6832

Soup and Salad Selection

Sweet Corn and Crab Soup with Aged Sherry

Baby Field Greens with Garden Accompaniments and House Dressings

Smoked Mozzarella Gemelli Salad with Charred Peppers and Young Spinach

French Lentil Salad with Crispy Pancetta, Russian Kale, and Creole Mustard Vinaigrette

Seasonal and Tropical Fruit Selection –

Star fruit, Papaya, Kiwi, Pineapple, Strawberries, Seasonal Melon, and Red Grapes

Grilled Vegetable and Antipasto Selection – Artisanal Charcuterie and Pates, Baby Artichokes,

Grilled Garden Vegetables, Marinated Country Olives, Selection of Imported Cheeses

Chef Attended Stations

Prime Rib of Beef with Creamed Horseradish and House Tamarind Steak Sauce

Farm Egg Omelets with Assorted Garden Accompaniments

From the Buffet

Fluffy Scrambled Farm Eggs with Meyer Lemon Hollandaise and Chive

Smoked Country Bacon and Sausage Links

Rosemary Grilled French-Cut Chicken with Spring Artichokes, Country Ham, and Pickled Red Onions

Roasted Leg of Spring Lamb with Golden Raisins and Harissa Lamb Jus

Spicy Honey Glazed Atlantic Salmon

with Spring Pea Bonne Femme, Tomato Confit, and Champagne Butter

Boursin Creamed Spinach with Truffle Onion Crust

Crème Fraiche Whipped Yukon Gold Potatoes

Sautéed Green Beans with Spring Garlic and Red Chilies

Dessert Table

Peaches and Cream Bread Pudding with Praline Caramel

White and Dark Chocolate Mousse with Butter Wafers

Tahitian Vanilla Bean Cheesecake with Grand Marnier Strawberries

Southern Pecan Pie

\$39.95 Adults

\$19.95 Children (6 to 12 years)

Children five and younger dine free

Plus 20% Service Charge and 8% Sales Tax