Media Advisory
Pine Mountain, GA (03/15/2017)

What:
The Gardens Restaurant is now open for dinner and a special spring weekend lunch.

Where:
Callaway Gardens® in Pine Mountain, Georgia

Details:
Return to Full Operating Schedule
The Gardens Restaurant, Callaway Gardens' fine dining restaurant situated on the edge of Mountain Creek Lake, is extending hours for the Spring season. The Gardens Restaurant is a wonderful location to mark a special event such as a birthday, engagement, anniversary, or for just a nice dinner out in a beautiful setting.

“We always look forward to the Spring season and the launch of a new, fresh menu,” said David Petersen, director of food and beverage for Callaway Gardens. “Guests are excited to see the seasonal Gardens beauty and enjoy a delicious meal. And, with warmer weather, dining on the porch of The Gardens Restaurant overlooking Mountain Creek Lake at sunset is definitely memory-making.”

Special Weekend Lunch Dining
The Gardens Restaurant also will be open for lunch on Saturdays and Sundays especially for the Spring season beginning March 18. Guests will be able to enjoy the setting during their visit to see the azaleas during Celebrate Spring! from 11:30 a.m. to 2 p.m.

Callaway Gardens is committed to using fresh, regional, and fair-trade products in our menu offerings at The Gardens Restaurant. The menu also reflects seasonally available selections as chosen by Callaway Gardens’ culinary team led by Sid Kurrimbukus, executive chef, and The Gardens Restaurant’s Executive Sous Chef, Jay Curry. So, there is a reason to visit throughout the year to see what new items have been created with each season’s harvest.

Reservations are recommended by calling 706.663.6734. Dress is resort casual.

Callaway Gardens is in Pine Mountain, Ga., 60 minutes southwest of Atlanta and 30 minutes north of Columbus. For additional information, visit www.callawaygardens.com or call 1.800.463.6990.

When:
Dinner: Tuesday through Saturday (Now through December 31, 2017), first seating at 5:30 p.m.
Lunch: Saturday and Sundays (March 18 through April 15), 11:30 a.m. to 2 p.m.

The Gardens Restaurant
Chef Jay Curry, Chef de Cuisine
Spring 2017

**LUNCH MENU**

Starters
Chilled Soup Duo
Ripened Cantaloupe, Seasoned Honeydew, Fresh Mint $8

Shrimp Cocktail
Wild Caught Jumbo Shrimp, Spicy Cocktail Sauce $14

Crispy Green Tomatoes
Sliced Heirloom Tomatoes, Crispy Country Ham, Creamy Buttermilk Dressing, Red Pepper Jam $12

Ahi Tuna
Sugared Soy, Peanut Ginger Slaw, Wakame Salad $16

Entrées
Lobster Flatbread
Warm Water Lobster, Creamy Lobster Sauce, Roasted Cherry Tomatoes, Mozzarella, Fresh Basil $17

Grilled Chicken Arcadian Salad
Arcadian Greens, Spiced Pecans, Caramelized Shallot Vinaigrette, Julienned Tomatoes, Shaved Shallots, Rustic Crouton $15

Crab Cake Salad
Lump Crab, Roma Tomatoes, Roasted Pistachios, Shaved Shallots, Rustic Crouton, Baby Greens, Honey Mustard Drizzle $17

Barbecue Chicken Sliders
Smoked Pulled Chicken, Tangy BBQ Sauce, Cabbage Slaw, Brioche, Parmesan Truffle Fries $15

Wagyu Beef Burger
8 ounce Wagyu Beef, Truffle Mayonnaise, Caramelized Onions, Mesclun Lettuce, Heirloom Tomato, Pita Crisps $16

Fried Green Tomato Grilled Cheese
Heirloom Tomatoes, Shaved Red Onion, Sweet Grass Dairy® Melted Gouda, Sourdough Toast, Parmesan Truffle Fries $14

Crispy Salmon BLT
Salmon Cake, Smoked Bacon, Mesclun Lettuce, Heirloom Tomato, Dill Mayonnaise, Butter Croissant, Pita Crisps $16
DINNER MENU

Starters
Chilled Soup Duo
Ripened Cantaloupe, Seasoned Honeydew, Fresh Mint $8

Crispy Green Tomatoes
Sliced Heirloom Tomatoes, Crispy Country Ham, Creamy Buttermilk Dressing, Red Pepper Jam $12

Crab Cake Salad Lump Crab, Roma Tomatoes, Roasted Pistachios, Shaved Shallots, Rustic Crouton, Baby Greens, Honey Mustard Drizzle $14

Arcadian Salad
Arcadian Greens, Spiced Pecans, Caramelized Shallot Vinaigrette, Julienned Tomatoes, Shaved Shallots, Rustic Crouton $10

Ahi Tuna
Sugared Soy, Peanut Ginger Slaw, Wakame Salad $16

Entrées
Pan Seared Chilean Sea Bass
Spiced Curry Crab Risotto, Dijon Salsa Verde, Butter Leeks $32

Wagyu Top Sirloin
10 ounce Wagyu Beef, Chimichurri, Roasted Fingerling Potatoes, Roasted Tomatoes, Malibu Carrots $39

Shrimp Pappardelle
Poached Jumbo Shrimp, Pappardelle Pasta, Roasted Cherry Tomatoes, Portobello Mushrooms, Shaved Parmesan Cheese, Sherry Cream Sauce $28

New York Strip Steak
12 ounce Choice Beef, Spring Asparagus, Smoked Bacon and Cheddar Spoon Bread, Glazed Vegetables, Espresso Jus $38

Rack of Lamb
Dijon Rub, Parsley Whipped Potatoes, Grilled Asparagus, Cabernet Demi-glace, Mint Marmalade $36

Pan-Seared Chicken
Pancetta Risotto, Broccolini, Basil Roasted Tomatoes, Golden Chicken Jus $30

Pork Osso Buco
Saffron Risotto, Roasted Broccolini, Gremolata, Classic Demi-glace $28

Vegetable Carbonara
Roasted Cauliflower and Hazelnut Carbonara, Double Creamed Thyme, Pappardelle Pasta $21
A 20% gratuity will be added to parties of eight or more. An additional charge of $6 will be applied for shared entrées. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.