



ADVENTUROUS TASTES

TUESDAY, MAY 3, 2011

Atlanta Mother's Day Dining

No sooner do you put away your piñatas than it's time to celebrate once again - this time for dear ol' mom. That's right, Mother's Day is this Sunday, so get your flower orders in and make those reservations stat!

There are no shortage of special dining options on Mother's Day, here are a selection of some of the yummiest ways to show Mom you care.

Take Her Out **[Empire State South](#)**

Prix fixe brunch for \$26 for four courses, including amazing sounding pork belly biscuit with coddled egg and smoked onion hollandaise.



[Canoe](#)

Chef Carvel Grant Gould has created a unique a la carte menu with seasonal specials and traditional favorites such as grilled Atlantic salmon over baby spinach and spaghetti squash tossed with a citrus pecan vinaigrette. There will be a brunch seating from 10:30 a.m. to 2:30 p.m. as well as a dinner seating from 5:30 p.m. to 9:30 p.m.

[Le Vigne at Monteluce](#)

Sunday is shaping up to be 84 and gorgeous, so why not head out of town and treat Mom to a day in N. Georgia wine country? Chef Steven Hartman is offering a buffet full of traditional favorites as well as seasonal specialties for \$45.00 per person. Lunch will be available from 11:00 a.m. until 3:00 p.m., and guests are also invited on a complimentary guided tour of the winery at 2:00 p.m.

Or head to Dahlonega's **[BlackStock Vineyards & Winery](#)** to enjoy sweeping views of the Blue Ridge Mountains while sampling wines and enjoying the sounds of an acoustic harpist. Whether mom wants to indulge in a wine tasting or relaxing lunch from the Corkscrew Café on the patio, BlackStock provides the perfect setting. Wine tastings and lunch offerings are available after 12:30 p.m. on Mother's Day.

[Rosebud](#)

Chef Ron Eyester presents a special brunch menu including the famous Sweet Corn Muffins and the Wild Georgia Shrimp and Grits. Brunch will be served from 10:00 a.m. until 4:00 p.m.

[Sweet Georgia's Juke Joint](#)

Want something a bit more lively for Momma? Head downtown and enjoy dinner with original cocktails and live music followed by entrees such as the pan-seared catfish and apple relish. Dinner will be served from 4:00 p.m. until 12:00 a.m.



[JCT. Kitchen & Bar](#)

JCT. salutes moms with its Sunday Supper for \$36 per person from 5 p.m. to 9 p.m. on Mother's Day. Owner and Executive Chef Ford Fry's special menu starts with a selection of warm biscuits, house made jams, deviled eggs and country ham. The next course features the "farm stand" salad and is followed by the "meat & three" portion of the menu where guests can select one meat entrée and three savory sides. The meal ends on a sweet note with a slice of JCT.'s GA Strawberry Cake. I for one love Sunday Supper at JCT. and think it's one of the best deals in town, and it's not just for Mother's Day!

Both locations of [South City Kitchen](#) are celebrating Mother's Day with a brunch menu full of Southern favorites. The three-course meal is priced at \$25 for adults and \$12.50 for children under the age of 12 (plus tax and gratuity). Mother's Day brunch is available at both locations from 9 a.m. to 3 p.m.



Flowers and a meal aren't enough? Here are some **Gift Ideas** to show her you care:

Give her the gift of more (grand)motherly wisdom, with the cookbook - [Cooking with Italian Grandmothers](#), chosen as one of the best cookbooks of 2010

For the mom who loves nothing more than to cook for her family, buy her a "**Chef for a Day**" excursion at Spice Market for \$150 plus an additional \$48/person for dinner with a four person maximum (excluding tax and gratuity). ★

The full-day experience begins around lunchtime with the designated "chef for the day" spending five hours in the kitchen working at different stations and helping the restaurant staff prepare for evening service. During this time, the "chef" will learn the techniques for some of Spice Market's signature dishes. The day ends with the "chef" preparing a customized dinner for his/her group of friends, which he/she will also sit down to enjoy once the preparation is done. The price includes a five-course meal paired with wine. ★

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Advanced notice of at least 72 hours is required to book, and this offer is not valid with any other discounts, promotions or specials. This "chef for a day package" is customizable based on the guests' needs.

Want to eat at home? That's what my fam is doing this year. We'll be grilling out delectable [Pine Street Market](#) sausages chez moi and ending with homemade [chocolate peanut butter ice cream](#).

For another at home option, the [New York Butcher Shoppe](#) has everything they need to create a fabulous Mother's Day feast. All three Atlanta area locations are offering an array of meats, family sides, wines and desserts. The shops are also helping those less-skilled cooks look like pros with the "mother-in-law" trick option. Customers are welcome to bring in their own casserole dishes for the shop to fill with side items for their special meal. All that's left to do is the dishes!



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