

# Hilltop Restaurant and Herb Garden

## ***Traditional Lunch and Garden Tour***

Hilltop Restaurant and Herb Garden, a famous East Texas landmark founded by renowned herbalist and cook, Madalene Hill, has been part of The Retreat at Artesian Lakes for over 22 years. Hilltop's cuisine is based on the dozens of culinary herbs grown in the adjacent herb garden and used daily by our Chefs in the preparation of meals. In 2010, we added our own four-acre certified organic farm which provides the restaurant with fresh vegetables, edible flowers, additional herbs and seasonal fruits from our orchard. Hilltop Restaurant is also famous for its line of "Specialty Items," which includes a variety of jellies, chutneys, relishes, teas, seasoning rubs and other products available for purchase in our Gift Shop.

For a true taste of Hilltop's fare, we highly recommend the "Traditional Lunch" experience. The day starts with a sampling of our various jams, jellies, and chutneys, followed by a guided tour of our Herb Garden. Guests are then seated in our main dining room to enjoy a multi-course meal featuring original Hilltop recipes that have been innovatively paired with the best seasonal offerings from our garden. Hilltop favorites like seasoned Melba Toast with Jalapeño Jelly and Cream Cheese Spread, Hilltop's Flower Pot Bread, and "Tranquillitea" (our own herbal blend iced tea) are also included.

## ***Typical Agenda***

11:00 AM	Introduction to Hilltop and tasting of jams, jellies, chutneys and other Hilltop Specialties
11:30 AM	Guided tour of the Herb Garden, highlighting various herbs and their uses
12:00 PM	Lunch is served in Hilltop's main dining room with its breathtaking lake view
1:00 PM	Visit to the Resort's Gift Shop located in "The Hospitality House." Guests are welcome to take self-guided tours of the Resort grounds prior to departure—maps are provided

## ***Making Reservations***

Advance reservations are required for this signature event and, due to the extensive preparation involved; we require a minimum of 20 participants. Should you like to join an existing group's reservation, please contact us for a schedule and we'll be happy to add your reservation. The cost of the Traditional Lunch is \$22.95 per person plus tax and gratuity and a deposit is required.

*To make your reservations, please contact us at (832) 397-4008.*



*2011 Traditional Lunch Dates: June 2, July 7, August 4 and September 1st. Reserve today!*