WILL TRAVEL FOR:

Garden Brunch

Brooklyn Botanic Garden

On Mother's Day, **Yellow Magnolia Café** takes its fantastic brunch to the next level by moving from its usual location to the garden's Palm House, a dazzling glass venue reserved for special events. On the elaborate buffet, you'll find white raspberries, strawberries, figs and chia seeds mixed into coconut yogurt; eggs with braised rainbow chard and chickpeas; and buttermilk biscuits with salted molasses butter. As you brunch, enjoy the view of the lily pool, home to hundreds of water flower varieties. Mother's Day menu: \$75 adults, \$25 kids 9 and under; *yellowmagnoliacafe.com*

Chicago Botanic Garden

The gardens are situated on nine islands in the Skokie Lagoons, so for Mother's Day **Garden View Café** goes alfresco to take advantage of the water views. Try the lemon ricotta pancakes with blackberry compote and vanilla butter; or go for the omelet station, with options like lobster and *caciotta al tartufo*, a cow- and sheep's-milk cheese made with truffles. After, stroll through the vegetable garden to see flowering crabapple trees, plus organic kale, spinach and collards destined for the local farmers' market. Mother's Day menu: \$68, discounts for members and children; *chicagobotanic.org*

Sherman Library & Gardens

The mild coastal climate of Corona del Mar, California, means this garden bursts with vibrant flowers all year long. In spring, you'll find rosy cactus flowers, multicolored fuchsias and an explosion of dahlias. Blueberry bushes and grapevines wind around Café Jardin, along with an herb garden that enriches many dishes served at the four-course Sunday brunch. Plates that may cross your table include a Mediterranean vegetable frittata or grilled steak chimichurri with herb risotto and sautéed wild mushrooms. The café also offers crepes and afternoon tea on select days of the week. Weekend brunch menu: \$39.50; slgardens.org



Atlanta Botanical Garden

The only Mother's Day decorations contemporary restaurant Longleaf needs are right outside its floor-to-ceiling windows: drifts of tulips and hyacinths. On your plate, expect some of executive chef Jason Paolini's innovative creations. He whirls English peas into a verdant soup with a hint of mint, served chilled with Louisiana crawfish and orange segments. For those with a sweet tooth, try the Frenchtoast bread pudding made from sliced cinnamon rolls and topped with macerated berries. Plates are embellished with edible flowers on display in the 30-acre garden oasis set in the heart of midtown. Entrees start at \$13; atlantabg.org

Missouri Botanical Garden

Meander down Magnolia Walk, past the rose garden and around the blooming irises to the heart of this 79-acre St. Louis garden: Café Flora. Dine on quiche laden with Ozark forest mushrooms and local Gouda while gazing at the sculpture garden and reflecting pools dotted with water lilies (previous page). Fresh produce from nearby Three Barn Farm is regularly incorporated into the menu for dishes like breakfast burritos made with tomatoes, jalapeños and bell peppers. The farm expects a bumper crop of asparagus and okra, so look to enjoy plenty of these veggies. Entrees: \$10-\$13; missouribotanicalgarden.org